



2025 WORLD BUTCHERS' CHALLENGE RULES AND GUIDELINES

Last updated 11 April 2024

COMPETITION STRUCTURE

1. Team roles

- 1.1. On competition day, each team will consist of up to six members.
- 1.2. A substitution can only be made if a team member is either injured or taken ill
- 1.3. A replacement team member can only participate after a period of 10 minutes from the injured member leaving the floor.
- 1.4. A maximum of two substitutions are allowed. There will be no penalty points deducted for making substitutions.
- 1.5. Each member can take on any role and there is no limitation upon any member as to their responsibilities within their team.
- 1.6. Traditionally, the teams have been made up of the following positions, however teams can use their own discretion for team member positions:
 - Breaker / Boner
 - Trimming / Slicing
 - Value-adding / Finishing
 - Garnishing / Display organisation
- 1.7. The **Team Captain only** will be responsible for liaising between the judges and organisers in the event of any discrepancies or issues.
- 1.8. Names of each competitor must be shown in large print so they are readable to judges and spectators on the backs of all competitors. A smaller name tag or name should also be readable by judges on the front of the chest.
- 1.9. Water bottles and small energy bars/ sustenance are allowed.



2. Competition proteins

- 2.1. Each team will be provided with a side of pork, side of beef, a whole lamb and five chickens. Please see *Meat Specifications* for full details.
- 2.2. Any meat protein products used should come from the meat supplied, with the exception of those listed below:
 - Processed meat - bacon, ham, salami, chorizo, black pudding, and prosciutto (not including sausages)
 - Caul fat, flare fat
 - Bone marrow
 - Lard
 - Tallow
 - Aspic

3. Time limit

- 3.1. Teams will be given 3 hours and 30 minutes total. They can use this time however they wish.
- 3.2. All peeling, cutting, chopping, dicing or cooking of vegetables / garnishes must be done during this time.
- 3.3. Set up of display must also be done during this time including bringing in any props, such as backdrops or centrepieces, that due to space restrictions need to be kept outside of the arena during the majority of the competition.
- 3.4. Backdrops and other props can be assembled in advance if they are able to be stored successfully in the workspace, or outside of the arena before being brought in during the competition time.

4. Display

- 4.1. For the display, each team will be provided with eight trestle tables - refer to floor plan for configuration.
- 4.2. The tables will be covered with black tablecloths.
- 4.3. Each team should organise everything needed other than the tables and tablecloths for the display including plates and props.
- 4.4. Each product must be accompanied by a ticket which details the product name and cooking instructions. This must be presented in English.

JUDGING

5. Judging panel

- 5.1. The Head Judge will oversee the judging panel and have the final say on the scores.
- 5.2. The Head judge will give guidance to the other judges on marking.
- 5.3. The Head Judge will not have his own set of marks.
- 5.4. The Head Judge will also be responsible for the following technical aspects:
 - Overseeing health and safety
 - Overseeing the 'cooked product' section
 - Overseeing the additional prizes

Details on the judging panel to come.

6. Mark allocation

- 6.1. Teams are marked on the following categories, resulting in a total score of 100*:
 - Team work
 - Technical skills
 - Finishing – product
 - Finishing – display
 - Carcass utilisation (see below)
 - Cooked product (see below)

**See judging sheets for full breakdown and details.*

6.2. Carcass Utilisation

It is important that teams complete all their tasks within the time limit.

- 6.3. Points will be deducted for any unused, useable meat. Useable meat can be lean trim, primal cut or part of a primal cut, mince or sausage trim.

6.4. Cooked product – additional points

Chef Judges will be observing and throughout the competition may ask the team captain how the items are to be prepared and cooked.

- 6.5. Tasting of products – This is a retail butchery competition and no tasting / cookability tests will be made. The product has to cook well, in the view of the judges.

7. Scoring and judging



- 7.1. The highest score and lowest score awarded by the judges on each section will be removed from the teams/individual's overall score.
- 7.2. Judges should move on to the next table every five minutes. An alert to move on will be given every five minutes.
- 7.3. No more than three judges should be at one team at a time. Preferably two.
- 7.4. Judges are not to discuss points with other judges until deliberation.
- 7.5. Judges will be expected to give brief reasons for their scoring, written on the score sheets.
- 7.6. Judging sheets must show where breaches of safety have occurred e.g. knives left on blocks, chain mail gloves used whilst operating the bandsaw. Penalty points will be deducted after each verified breach.
- 7.7. In the event of a tie break, the team with the highest score for the finished display will be deemed the winner. Should the teams still be tied, the team with the highest score for finishing product will be the winner

8. Hygiene

- 8.1. An assessment of each team members uniform and personal grooming will be made at both the beginning and conclusion of the competition. Marks will be deducted if standard hygiene and grooming practices are not followed at all times, including during the competition.
- 8.2. Meat which falls to the floor must go into waste
- 8.3. Separate cutting boards must be used for the cutting and preparation of poultry, and must be clearly identified.

9. Health & Safety

- 9.1. Prior to the competition a Health & Safety Briefing will be made to each of the teams, this briefing will be signed off by an approved Health & Safety Officer.
- 9.2. Each team member will be asked to sign a Health & Safety Form to confirm they completely understand the regulations in place.
- 9.3. If any health and safety breach is made such as running, misuse of equipment, wrong or no safety equipment worn then marks may be deducted.
- 9.4. Supporters/ sponsors must keep to a reasonable distance to allow judging to take place without being overlooked and pressured.



Please see Health & Safety Guidelines for a full indication of what is expected in addition in advance of official briefing to take place at the competition.

10. Additional prizes

Prizes will be awarded by the judges in the following categories:

- **WBC World's Best Pork Product**
- **WBC World's Best Lamb Product**
- **WBC World's Best Beef Product**
- **WBC World's Best Poultry Product**

For these products, marks will be allocated accordingly for the following criteria:

Appearance

Innovation

Additional value created

Cookability

- **The WBC World's Best Beef Sausage**
- **The WBC World's Best Pork Sausage**
- **The WBC World's Best Gourmet Sausage**

Each team may put forward a sausage from their display for each of these prizes. The beef and pork sausages are to be made from the trim created during the three hours of the contest. Trim will not be provided. The sausages will be judged on:

Texture

Aroma

Taste

In addition, the judges will select six competitors from all entrants, for the award of **“WBC All Star Team”** – a prestigious award for the 'best of the best'.

Positions on the WBC All Star Team are as follows:

1. Breaking/Boning
2. Trimming/Slicing
3. Trimming/Slicing
4. Added Value
5. Added Value
6. Displaying/Garnishing

EQUIPMENT, PREPERATION AND INGREDIENTS

11. Equipment

Please refer to the Equipment list.

- 11.1. Additional Equipment not included in the standard equipment list but given approval must be lifted into work space after time starts.
- 11.2. All electrical equipment supplied by the teams must be safety tested and carry the relevant certificate.
- 11.3. Non-electrical/mechanised utensils may be used e.g. kebab boxes.
- 11.4. The decision on allowing additional equipment, will be determined by the WBC Board of Directors and will be based on:
 - Does it help with innovation?
 - Does this not give an unfair advantage to teams located near to the event?

12. Preparation

Teams are encouraged to use the day prior to the competition to purchase their ingredients and any props they require for the challenge. How each team uses this time is their responsibility.

- 12.1.1. No ingredient preparation can be done before the competition begins. Ingredient preparation is defined as the peeling, cutting, chopping, dicing or cooking of ingredients and this must all be done within the competition timeframe. The exceptions to this are as follows:
 - Any vegetables purchased which are already peeled i.e. red onion or potato.
 - Pre-cooked ingredients are only allowed to be used in the competition if they are purchased as such and are sealed in a jar, can or vacuum-packed bag i.e. roasted capsicum, cooked rice, processed meat or if they are made during the competition. Ingredients cannot be pre-cooked and brought into the competition, they must be bought as such.
 - Pre-mixed spices are able to be brought in **however;**
 - Sausages, burgers, stuffings or forcemeats must be prepared live on the day of the competition.
- 12.2. Any organisation of props and ingredients must be done outside of the arena. Teams will only have access to the arena the morning of the competition and not before.



13. Ingredients

- 13.1.** Pre-made sauces and ingredients such as seasonings sourced from an ingredient's supplier and any ingredient available for purchase from a supermarket are allowed to be used.
- 13.2.** Any dry spice seasonings can be made prior to the event, but teams must have knowledge of what is in them and why they are being used. All ingredients will be checked by the judging panel prior to the competition commencement. Quantity of ingredients will be taken in to consideration and excessive waste of product may result in marks being deducted.
- 13.3.** Teams can use elastic trussing bands, strings and netting where appropriate.
- 13.4.** Miscellaneous non-edible items may be used to enhance the product and display.
- 13.5.** Cooking of garnish ingredients can be done using only a thermomixer or small pressure cooker type unit.
- 13.6.** If cross contamination is assessed by the judges then penalty points (points deducted) will be applied. The amount of points deducted to be at the judges' discretion.

DISCLAIMER

14. Disclaimer

These rules may be amended or added to up until the judges meeting prior to the competition.