



GENERAL HEALTH & SAFETY GUIDELINES

The following health & safety rules have been developed to reduce the risk of an accident occurring and the protection of competitors, judges and supporting staff. All persons engaged in the World Butchers' Challenge and World Champion Butcher Apprentice & Young Butcher 2025 Competitions will be expected to know and follow the health & safety rules at all times.

Please read these rules in conjunction with World Butchers' Challenge and World Champion Butcher Apprentice & Young Butcher general rules and requirements for participation.

- Appropriate footwear (steel capped/toed footwear) must be worn during the competition.
- Teams must supply their own PPE (personal protection equipment) and it must be worn at all times throughout the competition. All team members are required to wear a steel mesh glove when breaking, boning and cutting. A cut resistant glove is to be worn for preparing garnishes only. The only exception to this is when tying a roast, no glove is required. It is required that breaker/boners wear a chain mail apron and it is recommended the rest of the team do so as well.
- No running within the competition arena. Anyone seen running will have marks deducted from their team score.
- It is not permitted to be in possession of or under the influence of alcohol or illegal drugs during the competition. Any prescribed medication that will be required for competing must be reported to the Head Judge.
- Perform all activities in accordance with industry proven best practices.
- All incidents will be appropriately recorded & reported.
- Equipment and tools will be used in the manner they are intended to be used. A safety demonstration will be carried out by the equipment supplier prior to the competition start, all team members are required to be present for this.
- All tools and equipment must be pre-approved prior to being brought into the arena. A list of pre-approved items can be found on the Equipment List.
- Every team and competitor will keep their work area neat, clean and orderly. A high level of housekeeping must be maintained at all times.
- When not in use/in hand, knives must be returned to the competitors safety pouch/knife rack. Knives must not be left on the benches when not in use.
- Unsafe acts and unsafe conditions will be immediately corrected. Any unresolved issues may result in:
 - Immediately reporting the unsafe act or unsafe condition to a World Butchers' Challenge Judge.
 - Immediately stopping the event, activity or task.

- World Butchers' Challenge Management resolving and providing direction on control; and
- Implementation of control prior to resuming event, activity or task.
- Deduction of team marks.