



Competitor Application

"What these butchers do when they come together as a team is incredible, I've seen team members pour their heart and soul into this competition and they come out on the other side with lifelong friends and mentors from all around the world."

TODD HELLER, NEW ZEALAND JUDGE



The 2025 World Butchers' Challenge

The 2025 World Butchers' Challenge will be held on the 31st of March, 2025 in Paris, France hosted by Confederation Francaise de la Boucherie.

Team places are limited to 18 for the 2025 challenge. First right of refusal will be given to the 13 nations that competed in the 2022 challenge, the remaining five teams will be randomly drawn.

Due to limited capacity, we require confirmation of your team's entry **no later than 1 October 2023**. The entry fee deposit is required to be paid by November 30, 2023 following confirmation of your teams place.

The 2025 World Champion Butcher Apprentice & Young Butcher Competition

The 2025 World Champion Butcher Apprentice & Young Butcher Competition will be held, via two separate heats, on the 30th of March, 2025 in Paris, France hosted by Confederation Francaise de la Boucherie.

Competitor places are limited to 20 per category and first right of refusal will be given to those who have teams competing in the World Butchers' Challenge.

We require confirmation of individual entries **no later than 1 October 2023**. The entry fee deposit is required to be paid by November 30, 2023 following confirmation of your place.

Important information

World Butchers' Challenge Team Competition Requirements

Each team is made up of the nation's six top butchers. Typically, role requirements are as follows: Breaking & Boning / Trimming – two members would take on this role; Trimming & Value-Adding – one of the members would focus on this area; Value Adding & Display – two of the members would fit into the same role as the above role, however these two members would have more of a focus on the finer cuts which need more precision when it comes to display and one person focused more on Finishing & Garnishing. **Note: this is just a guide.**

Each team has three hours and thirty minutes to transform a side of beef, pork, a whole lamb and five whole chickens into a display of value-added cuts.

For the current rules and more information, please visit the website.

World Champion Butcher Apprentice & Young Butcher Competition

Contestants in each category have two hours and thirty minutes to turn a beef rump on the bone, side of lamb, a loin of pork and two chickens into a themed display made up of both compulsory pre-set product and their choice of value-added products.

For the current rules and more information, please visit the website.

Entrants for the World Champion Butcher Apprentice challenge must still be enrolled into training with a registered training provider as of 30 September, 2024 (if there is no official training programme available within the applicants country, proof of training must be provided - see rules and guidelines). Entrants must be under the age of 35 at the time of competing.

Entrants for the World Champion Young Butcher challenge must be under the age of 35 at the time of competing.

Entry fees

World Butchers' Challenge team fee:
\$7,000 USD (\$2,500 due prior to November 30, 2023 with the remainder due by June 30, 2024)

World Champion Butcher Apprentice & Young Butcher Competition fee:
\$1000 USD per competitor (\$500 due prior to November 30, 2023 with the remainder due by June 30, 2024)

Study Tour

The challenge will be preceded by a three day study tour showcasing Paris and the craft butchery sector in France. More information and delegate fee rates will be available in 2024.

For more information or if you have any specific questions please contact Ashley Gray at the World Butchers' Challenge via email - ashley@wbccouncil.com

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