

**HELD AT THE MK BUTCHERS SHOW**  
**MK INGREDIENT SUPPLIES, EXETER, 28TH APRIL 2019**

Calling all butchers! Have you got what it takes to compete and beat top class butchers in the Best South West Craft Butcher Skills Competition?

***If you believe you have the skills and want to take part then we want to hear from you.***



**APPLY NOW TO WIN THE TITLE BEST SOUTH WEST CRAFT BUTCHER 2019!**

**PERSONAL DETAILS**

First Name	
Surname	
Address	
Postcode	
Mobile	
Telephone	
Email	
Facebook Page	
Twitter Name	
Other	

**CURRENT EMPLOYMENT**

Employer	
Town / County	
Job Title / Description	
Brief Description of Duties	



**DALZIEL**  
Retail Butchery

**CLOSING DATE: Friday 12th April 2019.**

Please return your completed application form and email to:

**Danny Upson – [danny.upson@dalziel.co.uk](mailto:danny.upson@dalziel.co.uk) | Mobile: 0782 441 3645**

*The competition takes place at the MK Butchers Show,  
MK Ingredient Supplies, Exeter on Sunday 28th April 2019.*

**Conditions of Application:**

1. Space is limited at the skills competition arena, apply now!
2. It will be a first come first served basis for all applicants, so apply as soon as possible.
3. All applicants will be assessed by Danny Upson (Dalziel) and Keith Fisher (Institute of Meat).

# Best Craft Butcher Skills Competition Rules 2019

1. The competition will be for individual butchers.
2. Competitors will each have a working station – 1 x work top table, 1 x large cutting board, 4ftx2ft (1219x609mm) meat display table, waste bin and meat waste trays.
3. Competitors will be each given the following meat products – Knuckle of beef, Fore of Pork (Inc. rib cage), Shoulder of lamb (ex. rib cage), 2 x whole chickens.
4. Each entrant will have 2 hours to complete their display (competitors can prepare display trays and tickets before competition starts).
5. Competitors can only use the branded Dalziel Ingredients available from the pantry. Pantry ingredients available:
  - World Grill Greek Passion
  - World Grill French Garden
  - World Grill Ginger, Lemon and Chilli
  - World Grill Mexican Madness
  - World Grill Indian Mystery
  - Verstegen ketjap sauce
  - Verstegen Bombay curry sauce
  - Verstegen Stroganoff sauce
  - Verstegen BBQ sauce
  - Verstegen Piri Piri sauce
  - Verstegen DS Bind
  - Sliceable Sauce (BBQ, Chimichurri, Garlic, Mushroom and Peppercorn)
  - Lucas Butchers Classic Lincolnshire sausage mix
  - Lucas Smoked Chipotle and sea salt sausage mix
  - Lucas Butchers Classic Beef & Onion burger mix
  - MRC Soy, garlic and ginger glaze
  - MRC Sriracha Chilli Glaze
  - Oris Hog casings
  - Oris Sheep casings
6. Competitors will bring their own fruit, vegetables and other ingredients i.e. ham, bacon, cheese, basting fat, caul fat for making products (no other meats will be allowed). Entrants can pre-produce garnishing and pre-prepare vegetables for products.
7. A communal machinery station will be available – 2 x Mincers, 2 x Scales and 2 x sausage power fillers.
8. Entrants will have to bring their own equipment, such as:
  - Tools, knives, saw, chopper, mallet, burger press etc...
  - Display trays, labelling and label stands / pins, plinths and display aid such as cloths for the table and props.
  - Safety equipment, coat, apron, hat, chainmail glove and apron, over gloves. The contestant cannot participate without the right safety equipment.
  - Sundries, string, bands, skewers, burger papers, mixing bowls, trays spoons and cleaning cloths and paper towels.
9. The competitors will be judged on the following criteria:
  - Innovation, display skills
  - Workmanship
  - Health and Hygiene, cleanliness
  - Utilisation of waste and trim
  - Amount of products produced in time allocated
  - Description and labelling
10. The overall judge's decisions are final.