

Worldskills UK Butchery Competition

Pre-Competition Brief

This competition focuses on all the essential skills required for a successful career as a multi-skilled/disciplined Butcher within the Food Manufacturing Industry.

Seam Butchery Task

Competitors will be asked to completely seam the entire Topside of Beef into individual muscles, following all natural seams. Please see the guidance sheet with the muscles illustrated for this task.

Competitors will be supplied with a whole Topside of Beef that must be displayed on trays of their choice. All products produced must not be displayed over the sides or on any lips of the trays.

All seamed muscles, trim, fat, gristles and bones should be kept for inspection/judging on the table top. The standard and level of fat trim and gristles removed will be taken into account.

Time: 45 minutes

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Judges Initials:

Pre-Competition Marking Form 2021 – Subjective

Venue:

Date:

Judge Name: Judge

Sign:.....

Judges

Please use a scale of scores that apply to the max mark available, while considering industry standards and working practice. For example please see the scale below for scores of 10;

1. Unacceptable work,
2. Very weak work
3. Weak work
4. Below basic work
5. Basic work
6. Average work
7. Good / Commendable work
8. Very good work
9. Excellent work
10. Outstanding work

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A) Task One Seam Butchery						
Aspect ID	Description	Max Mark				
A.1a	<p><u>A1. Knife Skills, Use of Tools & Practical Working</u> Safe & Skilful knife use Correct use of knives and how they are handled when cutting – Safe cutting technique, direction & positioning including safe/correct body positioning while working. i.e. where hands are safely positioned so there is no chance of cutting themselves.</p> <p>Look for confidence, working flair, technique and conviction of use when using knives.</p> <p>Correct use of tools Correct use, handling and safe storage of all tools. e.g. Knives being stored in a butchery scabbard or on a separate table. Correctly held and not posing a risk to themselves or others.</p>	10				
A.2a	<p><u>A2. Seam Butchery</u> Knowledge of muscle structure Ability to follow all natural seams and that no cuts to the muscles are made outside of those natural seams.</p>	10				

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Judges Initials:

	e.g. competitors such produce 5 muscles, following the cutting guidance specification supplied					
A.2b	<p>Deep cuts</p> <p>Ability to seam butcher while making sure no deep cuts/slashes are made to any of the muscles, both during seaming and at the point of inspection at the end of the task.</p>	10				
Aspect ID	Description	Max Mark				
A.3a	<p>A.3 Waste</p> <p>Fat trim</p> <p>Please look for any lean trim left on fat removed from muscles if no lean trim is left on fat you may award full marks. If lean trim is left on fat please deduct marks according the amount of lean meat left on the fat.</p>	10				
A.3b	<p>Useable Lean Trim</p> <p>Please look for any lean trim removed from the muscles. If no excess lean trim is removed from any of the muscles then you may award full marks. If you feel excess trim has been removed then please deduct marks accordingly.</p>	10				
A.3c	<p>Gristle Trim</p> <p>Please look for any lean trim left on the gristle removed from muscles if no lean trim is left on gristle you may award full marks. If lean trim is left on gristle please deduct marks according the amount of lean meat left on the gristle.</p>	10				

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C.1a	<p>C1. Health, Safety & Hygiene Efficiency, Organisation & Cleanliness of working area Working in a methodical & organised manner, with a neat Workspace. Cleaning as they work, food safety conscious & use of gloves when necessary. Ensuring all waste is stored safely in designated bins and containers provided and not left on the cutting tables.</p>	10				
Aspect ID	Description	Max Mark				
C.1b	<p>PPE, Personal Hygiene & Appearance Protective apron, glove, gauntlet and footwear must be worn. Apron of adequate size & Anti slash gloves are acceptable.</p> <p>No Jewellery allowed or should be covered with suitable dressing, as appropriate throughout & neat and tidy over all presentation. Any cuts covered suitably.</p> <p>Please monitor all the above throughout tasks in the heats and appropriate use of being is being used accordingly.</p>	10				
	Total	80				
	Second Check Total	80				

Sponsors:





Judges Initials:



Second Checked Sign:..... Print:.....
Date:.....

Sponsors:

