



Kindly supported by:



Competition (tick one)	Single	Pairs
Non Returnable Entry Fee	£100 (per entrant)	£100 (per pair)
Successful entrants will be invoiced		

Entrant Details			
Name			Date of Birth
Home Address			
Town		Postcode	
Telephone		Email	
Entry Music (30 secs)			
Size of T-shirt – S/M/L/XL			

2nd Entrant Details (Pairs)			
Team Name			
Name			Date of Birth
Home Address			
Town		Postcode	
Telephone		Email	
Size of T-shirt - S/M/L/XL			

Employer Details			
Contact			
Name of Business			
Address			
Town		Postcode	
Telephone		Email	

I confirm that I am available to compete on Sunday 11th May 2025 at Scottish Craft Butchers Trade Fair, Perth

Signature		Date
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Closing Date for all entries is TUESDAY 11 MARCH 2025 - 5pm. No late entries will be accepted.

For further information or help please phone Craft Skills Scotland office on 01738 637785

Please return this form to: **Scotland Butcher Wars**, Craft Skills Scotland, 8/10 Needles Road, PERTH, PH2 0JW

Or email to claire@meattraining.net



Competition Details

All entrants will compete at the Scottish Craft Butchers Trade Fair on Sunday 11th May 2025

Competition Categories

The competition is in two categories –

- Singles – any butcher of any age and ability
- Pairs – one butcher **MUST** be under 25 (age as at 11th May 2025)

Each butcher or pair are allocated

- Pork – Half Saddle [Cutlet End, belly on]
- Lamb – Half Scotch Lamb sponsored by QMS

Butchers **ARE** allowed to use the following

- Garnishes – including sliced bacon, sausage meat, stuffings such as haggis
- Seasonings – including Herbs and Spices, Sauces and Marinades
- Knives and Saws
- Board/base/background for presentation – **MUST** fit safely on table 1800 x 900mm and not exceed the dimensions. **MUST** be secure to move when complete with products.

We will supply:

- Mincer and Slicer

You supply:

- Waste Buckets, Cleaning Products, Bags for end of product.

Butchers are judged on

- Butcher appearance
- Final Appearance of display
- Creativity
- Technique Speed (Butchery Skills)
- Wastage
- Food Safety and Health & Safety – PPE **MUST** be worn where appropriate

Butchers are given 45 mins competition time, and their display must be on their workstations for final judging in this time. **Butchers will then be given 10 mins to clear their workstations ready for the next competitors.**

Workstations

Workstations for the competition are 1800 x 900mm – only one workstation is allocated per entrant for preparation and display. There is below table storage for presentation boards and supplies and a trestle table to the rear.

Presentation boards and backgrounds can be pre-built (size of table 1800 x 900mm) prior to the competition and populated with your products on the day. These boards will then be lifted from the competition arena and put on display on another trestle table at the side of the venue for the public and your fellow competitors to view, take photos of and ask questions of you about your finished presentation.

Penalties and Infractions

Please note you will receive penalties for the any of the following:

- Going over the allowed time
- Late to competition start times
- Uncleanliness of station
- Wastage
- Unsafe working practices
- **Only** official sponsor logos can be used on your display

Prizes

The overall winner of the Butcher of the Year Singles Category will win **£500**

The overall winners of the Butcher of the Year Pairs will win **£250** each

All entrants are required to pay a **£100** entry fee, they will receive a complimentary boning knife and will be responsible for sustainable disposal of the meat used. All presentations will be made at the Scottish Craft Butchers Trades Fair, Perth on Sunday 11th May 2025. Judges decision is final in the event of any dispute. No discussion will be entered into during or after the competition. No feedback will be given after the competition.

A ballot will be used if over subscribed for entries.