



# SCOTTISH CRAFT BUTCHERS AWARDS



**FREE ENTRY**

SCOTTISH  
CRAFT BUTCHERS

## Butchers Battles

(The Apprentices Clash)

A digital competition for all trainees to develop a product idea for your counter.  
Aim is to raise standards and recognises innovation and quality  
**(£250 prize in each category plus trophy)**  
**Have you got the battle fever?**

**ENTER TO WIN**

### Competition Information

The competition is in two categories –

- 1) Video Award
- 2) Step by Step Award

**(Both categories for trainees registered on training up to and including 30<sup>th</sup> April 2021)**

(Entrants can enter ONCE in each category, separate products for each)

**Butchers ARE allowed to use the following**

- Garnishes – including sliced bacon, sausagemeat, stuffings such as haggis
- Beef, Lamb, Pork, Venison or Poultry
- Seasonings – including Herbs and Spices
- Sauces and Marinades
- Knives and Saws
- Additional Presentation Items
- Board/base/background for presentation of product
- PPE MUST be worn where appropriate

**Butchers are judged on**

- Butcher appearance
- Final Appearance of display
- Creativity
- Wastage
- Food Safety and Health & Safety
- Cleanliness of workstation

- Wastage
- Unsafe working practices
- Cooking Instructions

### Competition Categories

#### 1) Video Award

**A maximum 3 minute video creating a product, making the product and displaying and giving cooking instructions. Ticket on product with the item name only.**

#### 2) Step by Step Showcase

**Create a step by step guide to create a product for your counter. This should include pictures of each step and an explanation with each picture. A final displayed product with a product name on it.**

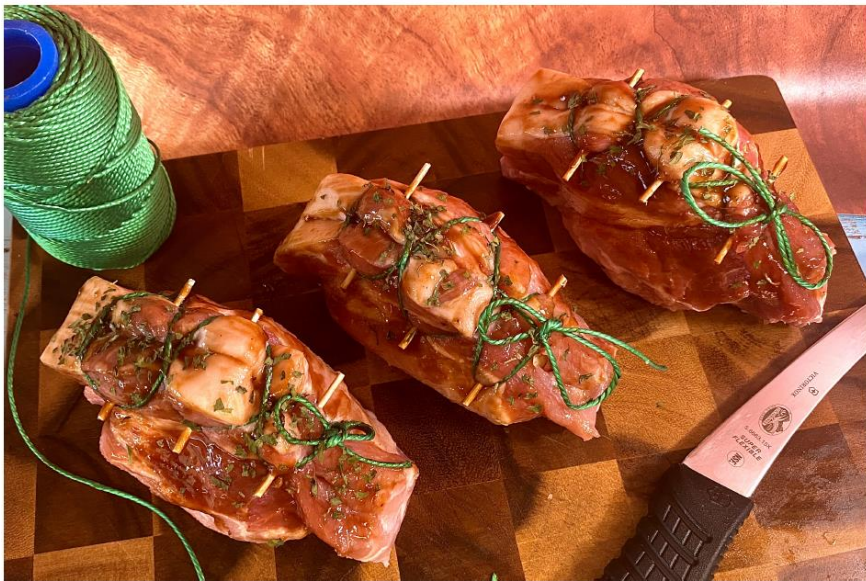
### Prizes

The overall winner of each category will be presented with **£250** from the President Tom Courts and a Trophy.

All entrants agree that we can share your video or step by step guide on the member's only website for use of all members of Scottish Craft Butchers.

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.

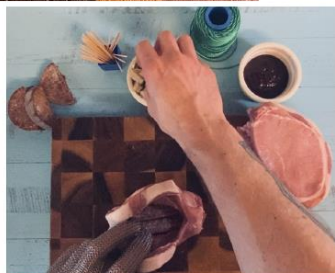
EXAMPLE OF A STEP BY STEP GUIDE



BBQ  
Black  
Pudding  
Pork  
Corsets



1. Cut boneless pork loin steaks 1.5 to 2 inch thick and cut a pocket into the fat side.



2. Stuff pork loin with 1 slice of black pudding cut into two semi circles.



3. Add cheese of choice to top - we've used caramelised onion cheddar.



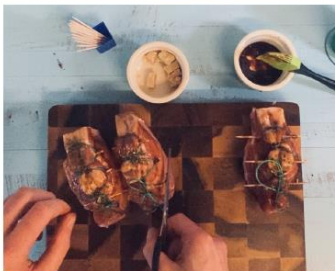
4. Use skewers to fasten the top - we've used cocktail sticks as they are nearly the perfect size.



5. Tie the rack using the skewers - think about how you tie your shoes.



6. Glaze the outside of the corset using a BBQ sauce from edge to edge on the fat side.



7. Sprinkle with thyme to taste and cut the sharp edges of skewers with scissors and plate up for counter.

Cooking instructions: 180degrees for 40 mins. Wrap in tin foil and put into a preheated oven for 180 degrees for 30 mins. The take out of tin foil and put back into oven for 10 mins to crisp up. Optional: slather in your favourite BBQ sauce for last ten minutes. Remember to take out the skewers and remove string before eating or serving.

# BUTCHERS BATTLES COMPETITION

## ENTRY FORM

Competition	Video Showdown	Step by Step Showdown
Category Entry (tick)		

Entrant Details	Video Award		
Name			
Home Address			
Town		Postcode	
Telephone		Email	

Send in your video entry by <https://wetransfer.com/> and send it to [bruce@sfmta.co.uk](mailto:bruce@sfmta.co.uk)

Entrant Details	Step by Step Award		
Name of Product			
Name			
Home Address			
Town		Postcode	
Telephone		Email	

Send in you Step by Step entry to [bruce@sfmta.co.uk](mailto:bruce@sfmta.co.uk)

Employer Details			
Name of Product			
Contact			
Name of Business			
Address			
Town		Postcode	
Telephone		Email	

**PLEASE MAKE SURE THAT YOUR NAME AND PRODUCT NAME ARE ON THE FILE/VIDEO BEFORE YOU SEND YOUR ENTRY IN!**

I confirm that the employee is permitted to enter this competition and the entry can be shared on the Scottish Craft Butcher Website.

Signature		Date
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**Closing Date for all entries is Friday 2<sup>nd</sup> April 2020**

For further Information or help please contact your training assessor.

Please return this form to:

Craft Skills Scotland, Butchers Battles Competition, 8/10 Needless Road, PERTH, PH2 0JW

Or email [bruce@sfmta.co.uk](mailto:bruce@sfmta.co.uk)