



Iron Chefs – *Move over!!!*

The regional coordinator (WA) for the World Skills Competition (WSC) 2007, Frank Everingham, likened the *TAFE WA Meat Retailing – Australian Suffolk Association Lamb Cutting and Display* competition to the well-known Japanese culinary



programme *The Iron Chef*.

The venue wasn't the Kitchen Academy in Japan; it was the practical lecture theatre of TAFE WA's *Meat Retailing Section* of the Bentley Campus. Although the seven competitors from metropolitan and country butcher outlets were not competing against formalised opposition they were, in Frank's words, *competing in the apprenticeship Olympics in their area of expertise*.

The World Skills Competition for the Meat Retailing section is open to apprentices and graduates in the butchering craft up to the age of 23. Over the years, and this year is the 26th year of the World Skills Competition in its various forms; skills covered are over 50 in number'; varying from *throwing a fleece, personal deportment, culinary skills* through to the traditional trades as we know them.

Frank's vision for the WSC for WA is to win the (Doc) Evatt Shield for Western Australia. To date, WA has won 5 medals in Brisbane in 2004, 16 medals in Melbourne in 2006 and based on this record, is on track to have a chance to take out the Shield in 2008.

2007 is also the 25th year that Mrs Wendy Veitch, *Wendenlea Suffolk Stud* in Boddington has, in conjunction with the Australian Suffolk Association, supported Bentley TAFE through the *Alan Jarman Memorial Trophy* for the Lamb Cutting and Display Competition at the TAFE.



David Gannon, TAFE WA – Bentley Campus, saw the opportunity to amalgamate this annual competition with the WSC and with Wendy's concurrence the competition was held at the Bentley campus on 4th August.

At present there are 175 apprentices in the Meat Retailing faculty at Bentley with 80 of them being country apprentices.

For this competition, each participant was issued with a whole **Suffolk prime lamb** and two chicken carcasses.

Their charter was to demonstrate:

- Safety and Hygiene
- Butchering skills in:
 - **Rolling:**
 1. one forequarter = sew (strings even and tight)
 2. mid lions –wrap roll

3. easy carve leg (cage roll)
4. string chumps

▪ **Value Adding**

1. one forequarter
2. both breasts
3. two legs sub-primals
4. produce 4 different chicken value added products using the entire No 20 chicken

▪ **Tray Packing and Display**

1. Mid loins
2. Leg prima products
3. display lamb/chicken products suitable for window/cabinet.

The **judging panel** consisted of technical experts from the *Master Butchers Association*, *industry representatives* and *TAFE WA lecturers*.

The chickens were sourced through the TAFE network.



The **Suffolk lambs** were provided by Glenn and Kay Cole from the *Sasimwa Stud*, Bruce Rock.

Without exception, the consensus from the judging panel and the competitors was that the lambs provided were amongst the best they had had the opportunity to work with for a number of years.

The Main Players:



Matt Franchesini

Exclusive Butchery, Garden City.

Matt is a 3rd year apprentice, winning the *Alan Jarman* trophy in 2006 and also winning this competition. He will represent Western Australia in the WSC national finals.



Jason Moremon

Star of the North Gourmet Butcher - Carrambique.

Jason is in his final year.

Only two of his lines are those that he works with at *The Star of the North* due to the time constraints of the busy shop.



He *surfed the net* and his final presentation reflects the ingenuity of our young people that are passionate in their endeavours.



David House

Jeremy's Excellent Butchery
– Swanbourne

David graduated in 2006.

Jeremy's prides itself on the presentation of its products and their customer service.



Bradley Mills

Coles – South Lakes

Bradley graduated in 2006 and represented the retail-chain side of the meat retail industry.

He also scored the largest of the lamb carcasses in the competition, at nearly 32 kg, it was well over the weight he generally has to work with at Coles.



Tom Stewart

Cappo's Meats – Halls Head

Tom is in the 3rd year of his apprenticeship and was one the country competitors.





Andrew Marsh

*My Butcher – Lifestyle Foods
Margaret River*

Andrew is also a 3rd Year
apprentice and is a country
apprentice.



Kevin Godfrey

*Gary Perrin Meat Showcase –
Claremont.*

Kevin will graduate in 2007.



As with all competitions, unfortunately only one competitor usually comes first. However, the unanimous verdict of the judging panel was that the skills demonstrated by each of the competitors were the best they had seen for a number of years.

Each of the young men was a credit to their employers, to TAFE WA – Bentley campus and above all - to themselves.