



25th Competition for Vocational School Students during SÜFFA 2024

Information and participation conditions

This year, we are also looking forward again to welcoming as many teams as possible in this Competition. Every time it is held, this Competition demonstrates the enormous ability and creativity of young people in the industry, and also helps to cast the butcher's trade in a positive light. The Competition puts the participants in a situation that is similar to an examination and from which they can learn a great deal. A direct comparison with the work of other apprentices will help you to realistically assess your own work and provide you with inspirations. The experience gained during the Competition will also benefit the participants in the intermediate and final examination since attained success creates motivation. The public interest, especially in the press, will help you to represent your profession with self-confidence.

This year's Competition for Vocational School Students, which is being organised by the Baden-Württemberg State Association of Butchers' Guilds, will take place on Monday, 30.09.2024 during SÜFFA 2024.

Event venue

Messe Stuttgart, Oskar Lapp Halle (Hall 6)
Messeplazza 1, 70629 Stuttgart

Start: 09:30

Creation of the competition pieces: 60 minutes

Construction of the presentation: 30 minutes

Participants

The Competition is open to apprentices in the butcher's trade. Every vocational school can enter as many teams as they like.

Each team will comprise 2 participants:

- One person in the recognised trainee occupation of butcher and
- One person in the recognised trainee occupation of specialist salesperson

Free admission tickets will be provided to school classes from which one or more teams are taking part in the competition.

Participation fee

No registration fees will be levied. All other costs must be borne by the participants.

Registration/data protection

Please use the registration form and a separate registration sheet for each team to be registered. The Baden-Württemberg State Association of Butchers' Guilds must receive the written registration form containing the names of the participants in a team at the latest by 20 September 2024 by post or e-mail: info@fleischerbw.de. To enable us to correctly issue the certificates for the participants, would you please ensure that the names and genders of the participants are written clearly and correctly (male, female, diverse). Would you please read our information relating to the recording of your personal data on page 4 of these registration documents.

Registration deadline: 20 September 2024

Registrations should be sent to:

Gesellschaft zur Förderung des

Fleischerhandwerks BW mbH,

Viehhofstrasse 5-7, 70188 Stuttgart

or by e-mail to: info@fleischerbw.de

Show that you are one of the best!





Competition pieces of a team

Competition pieces:

Butcher:

- Production of a platter containing barbecue products (1kg) or
- Production of a platter containing kitchen-ready products (1kg)

Specialist salesperson:

- Production of a ham platter (1kg) or
- Production of a platter containing 16 canapés (4 types, 4 pieces each)

Requirements

- The materials required for the platters must be brought along.
- A grinder for producing mince and a slicer will be available.
- Compliance with the weight specifications is mandatory and will be checked through reweighing.
- Ham, meat products and sausages may only be brought along in a pre-cut state, they may not be prepared.

- Garnishes may only be brought along in a material form, not in a prepared state.
- Decorations and design aids may be brought along.

Judging

The judging criteria will correspond to those in a final examination or an apprenticeship examination. The design of the "surroundings" will also be included in the judging as a criterion. The competition pieces will be judged by an expert jury on Monday, 30.09.2024 at the SÜFFA competition venue. Apart from the participants, no other persons may be present in the competition area during the production of the competition pieces. During the judging, only members of the jury may be present in the competition area.

Certificates and gold, silver and bronze medals will be available for the participants and vocational schools. Other placings will not be awarded, i.e. several gold, silver and bronze medals will be awarded depending on the performances.

Prize-presentation ceremony/dismantling

The results will be announced at 15:00 on 30.09.2024 on the stage for trends and innovations. Certificates and medals will then be presented to the participants. The competition pieces may be inspected and photographed by the participants and trade fair visitors at the end of judging by the jury and up to the prize-presentation ceremony. The competition pieces may not be dismantled before the end of announcement of the results and the presentation of the prizes.

We would like to wish all teams and their teachers much enjoyment and great success in this year's Competition for Vocational School Students during SÜFFA 2024.

Best wishes

Baden-Württemberg State Association
of Butchers' Guilds

Signed
Joachim Lederer
Regional Guild Master



Registration for the 25th Competition for Vocational School Students during SÜFFA 2024

Sender/vocational school:

Telephone

Contact person

Fax

e-mail

Team

Specialised salesperson: forename and surname M F D

Training company: name of company

Street

Postcode/town/city

Butcher: forename and surname M F D

Training company: Name of company

Street

Postcode/Town/City

By submitting this registration form, I/we hereby accept the general competition conditions:

Place, date

Company stamp and legal signature

Please complete correctly and clearly in block capitals or by using a computer with specification of the gender. This is important when producing the certificate.

Registration deadline: 20 September 2024

The date on the post stamp applies.

Please send your completed registration documents to:

Gesellschaft zur Förderung des Fleischerhandwerks BW mbH,
Viehhofstrasse 5-7, 70188 Stuttgart or by e-mail to: info@fleischerbw.de



Data protection notice for SÜFFA Competitions

Information on the collection of personal data of data subjects or third parties

Information on the collection of data according to Articles 13 and 14 of the GDPR

Gesellschaft zur Förderung des Fleischerhandwerks Baden-Württemberg mbH, Viehhofstrasse 5-7, 70188 Stuttgart, Managing Directors Wolfgang Herbst, Joachim Lederer, Rüdiger Pyck - acting on behalf of the Baden-Württemberg State Association of Butchers' Guilds - will collect your data in order to execute the contract, fulfil its contractual and pre-contractual obligations, and carry out direct advertising.

In accordance with Article 6 (1) b of the GDPR, your data must be supplied, collected and processed in order to implement and process this contract, and for the purpose of information relating to future SÜFFAs. The data will be transferred together with the results of the Competitions to Messe Stuttgart, the trade and daily press, and vocational schools. This data will also be published on the homepage of the Baden-Württemberg State Association of Butchers' Guilds and Messe Stuttgart. The data will be deleted as soon as it is no longer required for the purpose of its processing.

The following categories of personal data will be collected for recording of personal data of third parties (Competitions for Vocational School Students): name, gender, recognised training occupation, address data, attended school.

This data will be collected via the respective vocational school.

You have the right to object at any time to your data being used for the purpose of direct advertising. You are also entitled to ask for information about your personal data which we have stored and to request the data be amended, if incorrect, or deleted if it was stored illegally. You also have the right to complain to the supervisory authorities.

