

VIETNAM BUTCHERY COMPETITION RULE BOOK 2026 - 2027



**AUSSIE
BEEF & LAMB**
THỊT BÒ VÀ CỪU ÚC™

THE BEST OF AUSTRALIA





COMPETITION OVERVIEW & OBJECTIVES

ABOUT THE ORGANISERS



MEAT & LIVESTOCK AUSTRALIA (MLA)

A producer-owned, not-for-profit company responsible for marketing Australian red meat and livestock, at home and overseas.

WHAT MLA DOES

Supports Australian red meat in retail and foodservice through marketing, education and promotion programs, backed by consumer research.

AUSSIE MEAT ACADEMY

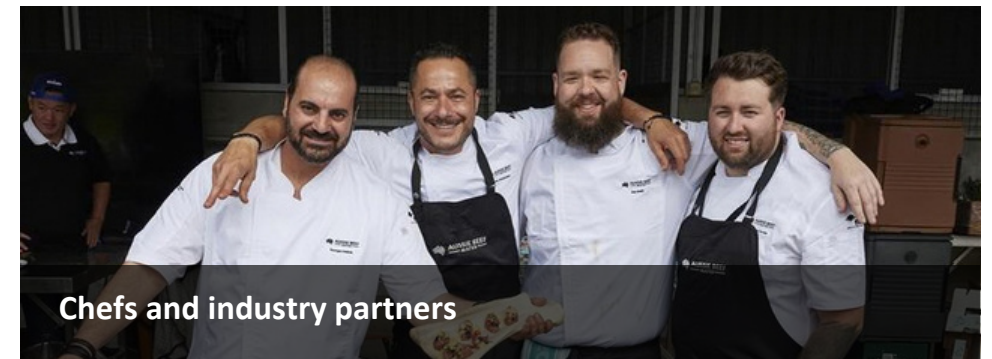
The brand behind the competition: "Promoting the best of Australia, one meat at a time."

Australia is the world's largest lamb exporter and second-largest beef exporter, supplying 100+ markets.

[VIETNAME ULTIMATE RED MEAT CHALLENGE LINK](#)
[Butchery competition 2024](#)



Aussie Beef & Lamb community



Chefs and industry partners

WHY THIS COMPETITION?

OUR VISION

The Vietnam Butchery Competition 2026–2027 provides a platform for professionals working with Australian red meat in Vietnam to demonstrate their skills, exchange knowledge and develop their careers

FOR anyone in the supply chain who wants to build skills and a deeper career in red meat.

01

Build a professional community of butchers, chefs and industry specialists

02

Promote efficient, responsible and sustainable use of Australian red meat

03

Recognise butchery as a skilled profession with opportunities for career development

04

Encourage practical ideas that improve product quality, presentation, yield and commercial value

WHO CAN PARTICIPATE?

The competition is open to professionals working in Vietnam's Australian red meat supply chain, including retailers, supermarkets, importers, distributors, meat processors, restaurants, hotels, resorts and other related businesses.

Both developing and experienced professionals are welcome. Participants should have an interest in improving their butchery skills, creating products for retail or foodservice, and sharing knowledge with others in the industry.

Eligibility

- All competitors must be at least 18 years old at the time of registration.
- This is a team competition.
- Priority will be given to teams that complete their registration early.

Team Size and Roles

Team Size and Roles
Each team may consist of up to **three members**.

Team members may share responsibilities and perform different tasks throughout the competition. Teams are encouraged to combine skills in butchery, packaging, product display, presentation and category management.

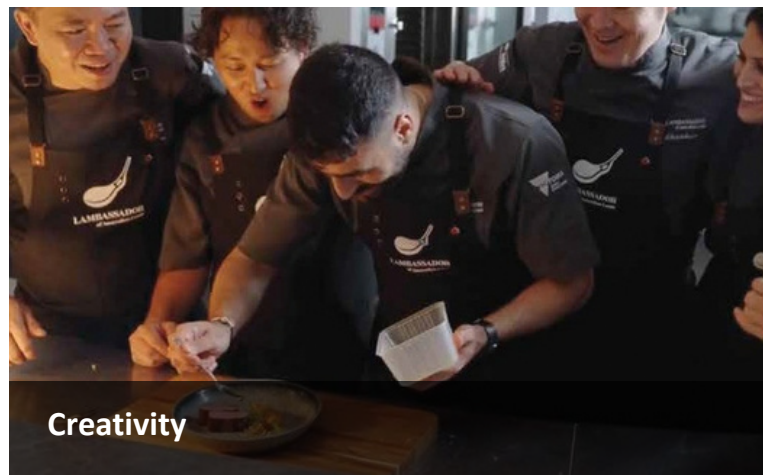
Compliance with the Rules

All teams must comply with this rulebook. Failure to comply may result in disqualification.

The Organiser reserves the right to amend or supplement the rules, adjust the competition format, or postpone or cancel the competition where necessary, including in circumstances beyond its reasonable control.

Small by design, high in relevance: a focused professional audience.

SKILLS ON SHOW



REFERENCE ENTRIES



COMPETITION FORMAT

A person's hands are shown in a dimly lit kitchen, handling raw meat on a wooden cutting board. The text "COMPETITION FORMAT" is overlaid in large, white, bold letters. The background is dark, with some kitchen equipment visible in the distance. The lighting is focused on the meat and the hands, creating a dramatic effect.

REGISTRATION & KEY DATES

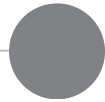
Each team must complete the registration form provided by the Organiser. Participation is free of charge

REGISTRATION



09 Oct 2026

Registration opens



25 Oct 2026

Registration closes



26 Oct 2026

Participation confirmation by email



26–29 Oct 2026

Team photos and uniform sizes
submitted

COMPETITION



10 Nov 2026

Heat: Hanoi



12 Nov 2026

Heat: Da Nang



17 Nov 2026

Heat: Ho Chi Minh City



24–26 Mar 2027

Grand Final: Ho Chi Minh City

REGIONAL ROUNDS AND QUALIFICATION

A maximum of 20 teams per region will participate in Hanoi, Da Nang and Ho Chi Minh City.

The top three teams from each regional round will qualify for the Grand Final in Ho Chi Minh City, giving a total of nine regional qualifying teams.



NEXT STOP: SINGAPORE

The Vietnam Grand Final Champion will represent Vietnam at the Asian butchery competition in Singapore in April 2027.

COMPETITION CONTENT



TIME

90 minutes per team for the whole programme. Preparation, cutting, slicing, packing, decoration and display must all fit within it, including preparing tools.



MEAT SUPPLY

Each team receives **1 Aussie Beef Knuckle** and **1 Aussie Lamb Leg Bone-in**. All meat used must come from the organiser. No outside meat is allowed.



THE TASK

Teams break down, prepare and display products from the supplied meat, using supporting items to complete their display counter and show the team's idea.

One beef knuckle. One lamb leg. 90 minutes.

THE BRIEF

YOUR TASK



01

Break down both primals into sub-primal cuts within the time limit



02

Make cuts that suit different cooking methods, presented on suitable trays



03

Create products that use the whole ingredient and cut waste



04

Finish the display counter and label every product in Vietnamese and English

90

minutes in total, including tool preparation

2

primals supplied: 1 beef knuckle + 1 lamb leg

100

points across 8 judging criteria

CUTS, DISPLAY & LABELLING



CUTS & PRODUCTS

- Break primal cuts into smaller sub-primal cuts within the time limit
- Cuts must suit different cooking methods
- Present products on suitable trays
- Creative product ideas are encouraged, to use the ingredient fully and cut waste
- Use supporting items to complete the display counter and express the team's idea



LABELS

- Every displayed product carries a label in Vietnamese and English
- Each label shows the cut name, a description and cooking guidance
- Labelling should look like a real butcher shop display
- Display and POSM are scored (10 points)

PRIZE STRUCTURE

Award	Regional round (per region)	Grand final
Champion	Certificate + 5,000,000 VND	Trophy cup + 10,000,000 VND + Singapore trip
Runner-up 1	Certificate + 3,000,000 VND	Trophy cup + 7,000,000 VND
Runner-up 2	Certificate + 2,000,000 VND	Trophy cup + 5,000,000 VND
TOTAL	10,000,000 VND	22,000,000 VND

- Award-winning competitors must attend the award ceremony or appoint a representative from their organisation to collect the prize.
- Recipients must wear a chef's uniform or their team uniform.
- Prizes not collected at the ceremony must be claimed within three weeks of the event's conclusion. Unclaimed prizes will be forfeited



Awards and recognition

TOTAL PRIZE CASH: 52,000,000 VND (3 regional rounds + grand final)

APPENDIX

A close-up, low-key photograph of a person's hands working with large pieces of raw meat on a wooden cutting board. The scene is dimly lit, with a strong light source from the left creating a warm, golden glow on the meat and the board. The background is dark and out of focus, showing some kitchen equipment. The word 'APPENDIX' is overlaid in a large, white, sans-serif font in the center of the image.

UNIFORM & HYGIENE STANDARDS



Competition uniform in action

UNIFORM

Chef coat or specialist butchery top with black trousers.

JEWELLERY

No visible jewellery except a wedding ring and stud earrings up to 7 mm or small hoops. No watches.

FRAGRANCE

No perfume or aftershave products with a strong scent.

SHOES & GLOVES

Non-slip safety shoes, no sports shoes in the kitchen area. Cut-resistant or steel mesh gloves are mandatory.

PERSONAL HYGIENE

Clean body and personal hygiene. Men clean-shaven or in a beard net. Long hair tied back and covered.

INSPECTION

Judges may check food temperatures and product condition to assess compliance with hygiene and safety requirements.

The Head Judge may disqualify a team that fails to meet the required hygiene standards.

INJURIES

A competitor who suffers an accident or injury during the competition, including a cut or bleeding, must stop competing immediately and will be disqualified.

EQUIPMENT AND DISPLAY MATERIALS

The Organiser will provide:



1 Prep table, 1.8 m long



1 Display table, 1.8 m long



10 Hygiene gloves



1 Kitchen paper & Butcher paper



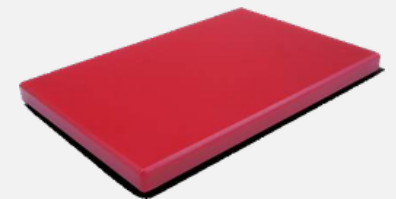
1 Bottle of hygiene alcohol



1 Waste bin



2 Stainless steel (inox) containers



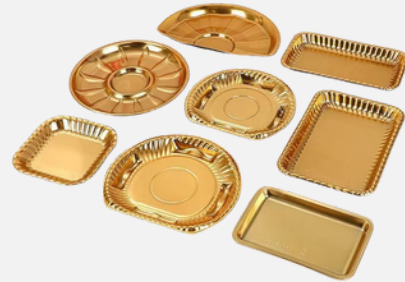
2 Cutting boards with liner cloths, 45 x 30 x 2 cm

Supplied to each team by the organiser. Competitors clean their boards after each round, and the organiser collects them when the round ends.

DISPLAY EQUIPMENT



Decoration tools



Display tray



Decoration Vegetables

ETC

Materials to Be Prepared by Teams

Teams must bring their own materials for product presentation and decoration, such as vegetables, plates, trays and other supporting display items.

Prohibited Equipment

Meat grinders, slicing machines and similar mechanical equipment must not be brought into the competition area.

Teams may prepare according to their own concept.

LEAD JUDGE - FINAL ROUND



Calvin Gung

Senior Technical Specialist, Meat & Livestock Australia

Calvin has been a Senior Technical Specialist with MLA for over 30 years, playing a pivotal role in supporting Business Development Managers and regional teams across Greater China and Southeast Asia. He brings deep expertise in Asian-style cutting techniques, particularly in the handling and utilisation of secondary beef and lamb cuts to maximise value and efficiency. Certified in both Chinese and Western cuisine from Taiwan, Calvin also has training in Japanese sushi preparation. His skill set spans deli production, large-fish breakdown, meat display, yield and profit analysis, wastage control, and retail management. With a strong background in retail display and customer-focused presentation, Calvin combines traditional culinary knowledge with modern retail strategies—making him a valuable technical resource and a passionate advocate for quality meat presentation and education in the region.