



Talented new recruits to the butchers' trade meet at IFFA

Frankfurt am Main, 2 May 2019. The 2019 IFFA, as far as the area round the German Butchers' Association stand in Hall 12 is concerned, will be a meeting point during the whole time of the fair for new recruits to the butchers' trade at both national and international level. In particular, for the first time at the IFFA, the butchers' trade national team will be represented with its own special area on the German Butchers' Association stand. There, and as part of the competitions and special shows, these new recruits to the industry will be flying the flag in their red jackets.

If you want to make contact with the butchers' trade national team, you will find them on their stand opposite the DFV competition area, particularly on Monday afternoon, for it is then that the new members will be welcomed to the team at a special ceremony.

International contacts with young colleagues in the industry from the whole of Europe will certainly be already underway at the weekend, however, for on 4 and 5 May 2019 the Butchers' Trade European Championship will be taking place. The best young recruits to the butchers' trade from Austria, Switzerland, the Netherlands, France, Great Britain – and Germany of course – will be competing with each other over the two days in seven competition disciplines.

Along with manual skills and dexterity, participants will be required to show a fund of ideas and creativity, to collect as many points as possible in the wide range of tasks set for them. From boning a shoulder of beef, to the "surprise discipline from Europe's regions" – for which task the young recruits will not know until the last minute what is actually expected of them – this demanding competition will cover all areas of work to be found in the modern European butchers' trade.

Likewise closely allied to the theme of new recruits will be the IFFA Wednesday, 8 May, on which the great vocational-college competition, "Butchers' classes show their skills", will be held on the DFV area. This year over twenty teams of two, from a dozen vocational colleges, will be competing with each other; for the first time a team from a butchers' school in Belgium will also be in the running.

In two hours each team must produce and present 16 items of finger food, one grill platter and one ready-to-cook product. Excitement and a great atmosphere will be guaranteed on this day, too, for during the competition – and particularly when it comes to presenting the prizes – the teams, as in the international competition on the previous weekend, will be enjoying the whole-hearted support of the fan clubs which they have brought with them.