

RULES OF THE INTERNATIONAL IBERIAN HAM CUTTING CONTEST

1. OBJECTIVE:

We will reward the professional of the cut that executes the auction of a ham considering that the purpose of it is to achieve the balance between performance, cutting technique and the sensory aspect.

2. PARTICIPANTS / REGISTRATION:

All professionals in the sector who accredit it and send the participation form that they will find in the following link can participate in the contest before October 12 at 11:59 p.m.

<https://docs.google.com/forms/d/e/1FAIpQLSdleaGjEcXZp0vxX15YCoysvJ5m32vzFuFz6TxBpYvCTYr1WQ/viewform>

Applications received after the date and that do not comply with the following will not be accepted:

The participant will fill out a form with the data, trajectory or experience and attaching a maximum video of 2 minutes in which they must present:

1. How he makes the third cut (showing it).
2. Explain why they cut it like this and strong or key points of their proposal.

3. CONTEST PHASES:

Online voting: from October 25 to November 7, there will be an online voting of the videos they sent, from which 10 semifinalists will be obtained. This online voting will take place at the following web address:

<http://www.congresomundialdeljamon.es/concurso-remate-jamon-votaciones>

Of the 10 semifinalists chosen by popular vote, finally 4 people will be chosen, valued by the professional jury appointed by ANCIJ, who will participate in the contest that will be face-to-face in Madrid on November 30.

Face-to-face contest: The 4 people selected will have to cut their whole ham and prepare it to make the third cut and finish of the ham. This part will not be scored by the

jury, which will be made up of 5 experts in the field appointed by ANCI. One of them will be a specialist in the sensory part.

Each participant will have an Iberian ham of similar weight and characteristics, holding a draw prior to the contest.

The face-to-face contest will have a theoretical and a practical test. Before the theoretical test, each participant will clean and slice their piece until they reach the third cut. This part will not have a completion time and will not be scored.

Theoretical test: Before starting the final cutting technique test, each person selected for this final will have 5 minutes to explain why he/she has left the ham in the position decided by him/her to make the third cut. They will be able to argue why, pros and cons and what will be the technical development of their ham auction.

Practical Test: They will have 30 minutes to make the third cut and finish of the ham.

There will be no creative plate, normal plates will be assigned where each participant will be able to plate the ham that they cut. The jury will score the following aspects:

- Thickness and size of the slice.
- Quality of the slice.
- General cleaning of the cutting station and floor.
- General plating.
- Court and dress style.
- Attitude transmitted when cutting.
- Sensory parameters of the slices of the third cut.
- Technique of cutting and execution of the dishes.

Originality and the search for a balance between performance, cutting technique and sensory appearance will be highly valued.

The relationship between the quality of the slice and the sensory parameters of chewiness, hardness and juiciness of the slice will be evaluated as a novelty in a professional ham cutting contest.

The results of the scores will be made public at the end of the contest.

The organization reserves the right to modify these rules and cancel or postpone the contest if the objectives are not reached in advance.

Contestants may not be helped by a person outside the organization, this in turn will have staff in charge to facilitate empty plates, remove full ones and identify them.

Contestants will have the possibility of adding supplements to the cutting table to raise it, if they wish, supplements that they themselves must provide.

The organization will provide containers to deposit the remains from cleaning and cutting.

The organization is not responsible for any type of accident that the participants may cause because of the celebration of this contest (cuts, falls ...).

The use of decoration elements or motifs that confuse the consumer or breach the quality standard for Iberian ham, Iberian shoulder and Iberian loin cain is prohibited (Royal Decree 4/2014), being eliminated if this section is breached. The organization will report on the quality of the pieces to be cut at the time of the draw.

The making of blocks of the piece is totally forbidden, being eliminated if they were made.

Contestants must be provided with all the clothing and all the necessary tools for cutting the ham: knives, ham holder, elevators ...

4. IMPORTANT NOTE:

The cutter who suffers a cut that prevents him/her from continuing the work, will be automatically disqualified. Understanding by cut or wound that for health reasons, prevents you from performing your work safely. (Any bleeding incision will be considered a cut or wound).

5. DETAILS OF THE VALUATIONS:

They will be 100% subjective marks and the jury will have to reach a consensus to select the person who wins this contest.

6. LEGAL ASPECTS AND DATA PROTECTION:

1. Participation in this contest implies full acceptance of these rules.
2. The organization of this contest is authorized to take as many photographs as deemed appropriate, reserving all rights and being able to be used for publication in any media.
3. The data will be processed in accordance with what is indicated in art. 13 of the RGDP. The organization reserves the right to resolve any case not foreseen in these bases. If due to special circumstances or force majeure, the celebration of the contest is postponed, suspended or interrupted, or the dates of the contest are reduced or extended, the participant agrees not to exercise any recourse against the organizing

entity, nor to demand compensation, compensation or any economic responsibility for damages or losses caused.

4. It is totally prohibited for the winner of the contest to use the terms that do not correspond to the Contest. The use of the terms "World Champion", "International Champion" or any other that does not correspond will mean the loss of all prizes and the obligation to deliver them. The organization reserves the undertaking of legal actions, if applicable.

5. The participants will assign the exploitation rights of their videos to *Congreso Mundial del Jamón*.

7. DEVELOPMENT OF THE CONTEST:

I. Call launch on September 14.

II. Reception of videos through the link mentioned in the Participation/Registration section before October 12, 2021, at 23:59 hours.

III. Online voting from October 25 to November 7, 2021.

IV. Publication of finalists before November 19 on the social media profiles of *Congreso Mundial del Jamón* and *Jamón Lovers*.

V. Face-to-face contest on November 30, 2021, in Madrid.

VI. Evaluation of the jury.

VII. Publication of winners.

8. AWARDS:

First prize:

- The winner will participate in one of ASICI's promotional actions.
- The winner will have the possibility of giving a Ham Auction Master Class at the *XI Congreso Mundial del Jamón* that will be broadcast by *Jamón Lovers*.
- Diploma by ANCJ.

Diploma by ANCJ for all participants.

Patrocinador oficial:



Colabora:

