



COUTELLIA IS LAUNCHING THE JOBS KNIFE, A CHALLENGE FOR METICULOUS KNOW-HOW.

Coutellia, the international art and traditional knife show, returns on May 16 and 17 in Thiers (Puy-de-Dôme), the world capital of cutlery.

For this new edition, the event is introducing a major new feature with the launch of the Jobs Knife, a brand-new challenge aimed at company employees and professionals in the cutlery sector. Its goal: to showcase all the trades, skills, and know-how that make this sector a hub of excellence. From an identical kit and a common supply area, fitters, polishers, and other experts will unite their skills to give life to 3 creations submitted to the evaluation of a jury.

A CHALLENGE DESIGNED TO SHOWCASE THE KNOW-HOW RELATED TO THE CUTLERY

Each team will have two hours to design, conceive and realise one folding knife and two fixed-blade knives.

An identical kit of parts will be provided to all teams, specially conceived by Roddier Roddier, emblematic company of the Thiers area. This kit, unique and never marketed, will be revealed to the team one week before the challenge, and complemented by a supply area offering a wide selection of materials to personalize each creation. The winners will be announced on Sunday, May 17, in the afternoon.

'This competition will highlight all the know-how related to cutlery. Assemblers, sharpeners, polishers... all the trades will come together to make the most of the raw materials and components provided to them within a set time. Each team, although starting from an identical kit, will bring its own vision and offer a unique interpretation. The jury will not focus solely on aesthetics: it will evaluate the harmony of each piece, the quality of assembly, and the overall coherence,'

says Olivier Bonthoux from Roddier Roddier in Thiers, who designed the kit for this first edition.

'Conducted in public, this challenge will allow Coutellia's visitors to discover professions and know-how often unknown. A great opportunity to generate vocations among the audience!'

TEAMS FROM FRANCE AND ALL OVER THE WORLD

If some participants take on the challenge alone, others compete in teams that can go up to 3 people and combine their skills to meet the jury's requirements.

Today, 10 teams confirmed their participation. Emblematic companies of the Thiers area, such as Fontenille-Pataud, or Goyon-Chazeau, have naturally responded present.

The CFA (apprentice formation center) of Thiers will also participate in the challenge, offering apprentices the opportunity to face a full-scale exercise.

But the Jobs Knife widely exceeds the borders! Aveyronnais and Basque professionals lend themselves to the game, as well as teams from abroad.

The jury will be composed by 5 experts of the sector and by Best Craftsmans of France.

PORTRAIT – LES COUTELIERS BASQUES - BIDART (64)

The artisanal cutlery *Les couteliers basques* is based on nearly 40 years of know-how, deeply rooted in Basque culture and identity. Faithful exhibitor of the Coutellia festival, the company participates this year in the Jobs Knife Challenge, with a team of 3 cutlery maker: Ricardo Da Costa Nogueira, Corentin Bureau and Swan Laboubé, former apprentice trained at the CFAI in Thiers.

'The recent arrival of Corentin and Swan have instilled a new dynamic at the workshop. The cutlery has been structured and strengthened, which allows us today to propose even more accomplished creations and to claim this type of challenge' explains Ricardo

'When we heard about the Jobs Knife, we did not hesitate! We wanted to carry a collective project and surpass ourselves together. It's a challenge both stimulating and unifying for the company, but also a good way to highlight our identity and our know-how. During this challenge, everyone will intervene according to their field of expertise (fixed blade, folding knife mechanisms, finishes...), but we will all three ensure harmony and coherence of the whole.'

THE CHALLENGE IN NUMBERS

- 10 teams from one to three participants
- 3 pieces to realise: one folding knife and two fixed-blade knives (one kitchen knife and one table knife)
- 2 hours to realise the challenge
- 1 common economat of raw materials

ABOUT COUTELLIA

Organized by the CCI Puy-de-Dôme Clermont Auvergne Métropole, with support from the Auvergne Rhône-Alpes Region, the Chamber of Trades and Crafts of Puy-de-Dôme, the Puy-de-Dôme Department, the City of Thiers, the Thiers Dore et Montagne Community of Communes, and the Livradois-Forez Regional Natural Park, this festival energizes the knife-making industry in France and helps to enhance the international visibility of the Thiers region. A well-deserved spotlight for the city of Thiers, where 300,000 knives are produced every day.

PRACTICAL INFORMATIONS & CONTACTS

Coutellia, May 16 & 17, 2026
Zone Industrielle du Breuil
63 300 Thiers

Saturday 16 May: 9:00 to 18:00 Sunday 17 May: 10:00 to 18:00

Prices: 1 day: 10 €/person (free entry for children under 15) 2 days: 15€/person

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