
Butcher for a night the whole hog

Overview

Learn from our experts about the dying art of butchery and experience more than just chopping meat. Symbio Alliance classes are practical and hands-on with you, the home chef in mind. We begin with a pig carcass and break it down into primals and cuts. You'll learn how to cut the perfect pork loin, prepare a pig belly, score pork skin and create the "perfect" crackling. We will even show you the value adding tricks of the butcher.

What you go home with

- Take home a selection of pork cuts such as rolled loin, ribs, fillets, rashers, schnitzel, kebabs, stir fry and more
- A detailed workbook, poster and butchers recipe guide with information on primals, cuts and corresponding cooking techniques and temperatures
- A slashproof glove
- A butchering knife (and the skills on how to sharpen and use it)

What to bring

- Something warm (we are in our state-of-the art coldroom)
- Comfortable clothes (apron provided)
- Flat, comfortable shoes (no open-toe shoes or heels)
- A large esky or cooler bag to transport your meat home

To register

Go to www.symbioalliance.com.au or call Steven Smith on 07 3340 5792 or ssmith@symbioalliance.com.au

Visit us on facebook
www.facebook.com/SymbioAllianceTraining



Your trainer

This workshop is run by Darren Steel, a qualified butcher and skilled trainer with 20 years experience in the game. Symbio Alliance trains the young butchers of Australia every day and we know our stuff!

Where?

Symbio Alliance
44 Brandl Street
Eight Mile Plains QLD 4113
Plenty of off-street parking

Workshop dates

Check the latest dates as
www.symbioalliance.com.au
5:30pm – 8:30pm
Cost \$280 per person
Places are limited to 8 per class

Next training date:

