



LAMB CUTTING

This is a one-day workshop involving theory, demonstrations and practical elements.

COURSE CONTENT:

1. Health and safety and legislation
2. Selection of meat
3. Quality of meat
4. Practical cutting skills using half carcass each, including jointing, boning and rolling using traditional butchery techniques
5. Presentation of meat and storage
6. Packaging of meat

All necessary equipment including utensils and safety clothing provided.

Course is fully endorsed by Meat Training Council.

*Farming Connect are currently **funding** up to **80%** of course fees to eligible candidates (08456 000 813)*