



PIG 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

Course is certificated by the Food & Drink Qualifications and endorsed by Meat Training Council.