
Butcher for a night Gourmet Snags

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. With sausage making we introduce you to the components needed to produce a sausage then step you through all the mincing, blending, filling and tying techniques to create your own gourmet sausage.

What you go home with

The knowledge needed to create a Gourmet Sausage

- Take home a selection of Beef and Pork Sausage created by your own hand
- Samples of sausage casings and supplier details

What to bring

- Something warm (we are in our state-of-the art training facility)
- 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 at www.symbioalliance.com.au
5:30pm – 8:30pm
Cost \$280 per person
Places are limited to 8 per class

Next training date:

