
Butcher for a night Lamb

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 whole lamb which is broken down into the primals and cuts. You will then learn hands on how to properly debone a leg of lamb creating a selection of specialist cuts.

What you go home with

- Take home a selection of your Lamb loin chops, cutlets, steaks, diced lamb, a shank and more.
- A detailed DVD demonstrating a step by step guide to breaking down the carcass
- 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 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 \$320 per person
Places are limited to 6 per class

Next training date:

