



Now TASTE the DIFFERENCE

PRACTICAL INTRODUCTION - BOUCHERIE TO CHARCUTERIE

PRESERVING LOST TRADITIONS

One Day introductory course guaranteed to be instructive as we explore and breakdown every part of the pig, includes brining and dry curing whole muscle for bacon and cold smoking.

This course is essential for the real meat lover, chefs, food professionals and hobbyists, for, existing and aspiring artisan producers as well as complete newcomers to have an understanding of the types of pork and bacon to prepare at home or for your restaurant or business. The course has been designed to meet all levels of interest and experience.

Pig in a Day 1-day course

Start time: 09.30am – 16.30pm ish.

A 'taster course' nose to tail boucherie.

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| 1. Introduction and presentation : | True Provenance & Heritage |
| 2. Knife skills, health & safety : | Basic Guidelines |
| 3. Pork Quality Standards : | Nutritional Values |
| 4. Planning and Prep for Pork or Bacon : | Cutting Sheet Procedures |
| 5. Prepare the Master Brine for wet cure : | Recipe and Procedure |
| 6. Breakdown to primal joints : | The First Three Major Cuts |
| 7. Breakdown to whole muscle : | Separate for Pork or Bacon |
| 8. The Pork Cuts : | Bone In or Bone Out |
| 9. The Bacon Cuts : | Wet Cure or Dry Cure |
| 10. The Cure Log | Ingredient Recipe & Procedure |
| 11. Casing for sausage : | Natural Sheep or Hog Casings |
| 12. Pork Sausages or Pork Burgers : | Recipe and Procedure |
| 13. Cold Smoking & Smoking Log : | Preserving Bacon & Sausages |

Questions can be asked at any time during the session, please remember we are on a timer.



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Remember, you do not have to purchase a whole pig or half a pig to undertake any of the above tasks at home or at your business, we will explain in detail.

Date to be confirmed.

Guest Chef to be confirmed.

Further information will be available on our website : www.blairhousefarm.ie

Spaces will fill fast for this comprehensive course, secure your place, book now. Cancellation must be made 15 days before event, in writing(email)no refund after that date. (This is a strict rule as we have to harvest our pig, purchase items required for the numbers attending the course). Method of payment is by PayPal.

Places on this course cost just €195 which includes all course materials, prepared hand outs, email backup, lunch and some goodies to take away. Minimum participants 8 number.

Phones MUST BE ON SILENT – If you have to take or make a call – Go OUTSIDE.

School of Culinary Arts at IT Tralee Campus is a No SMOKING ZONE.

Free Parking is available on campus.

Yours sincerely

Paul Walker

Master Butcher & Charcuterier

True Provenance & Heritage

Blair House Farm will continue to preserve these dying traditions.

Hotels and Accommodation

www.booking.com/

www.airbnb.ie/Kerry

Best locations = Killarney, Castleisland, Farranfore & Tralee. All these locations are between 20 to 40 minutes from School of Culinary Arts, IT Tralee.

Kerry Airport

<http://kerryairport.ie/website/>

About 35 minutes from School of Culinary Arts, IT Tralee.

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