



Date: October 16, 2021 (Saturday)
Time: 8:30 a.m. to 3:30 p.m.
Host School: Auguste Escoffier School of Culinary Arts
Location: 637 South Broadway, Boulder, CO 80305
Instructor: Chef Steven Nalls

Topic: Farm to Table – Whole Animal Fabrication

Learning objectives:

- Identify steps in the fabrication of the whole animal
- Identify the primal and subprimal cuts of lamb
- Identify which sub primals applications/usage
- Identify tender vs tough(er) cuts and why
- Identify proper cooking techniques for each cut and why
- Determine proper cooking temperatures

Agenda:

8:30-9:00	Guests arrive, introduction, coffee, and light breakfast
9:00-9:30	What is Farm to Table?
9:30-11:30	Whole animal fabrication demonstration
11:30-12:30	Lunch
12:30-1:30	Primal cut identification
1:30-3:30	Cook and tasting

Instructor Bio

Chef Steven Nalls has been with Escoffier as an instructor since 2011.

Education: Graduated with honors and perfect attendance from the California School of Culinary Arts-Pasadena, CA

Professional Background: Spago Catering in Hollywood whose client list included the Oscars; Owner/operator of Three Sisters Farm & Ranch, LLC, a sustainable and regenerative agriculture whole diet farm

Awards: Won an ACF-certified culinary competition for NACUFS Central Region; Placed 2nd in the national competition

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