

CHEF'S DAY

Monday 13th January

10am - 2pm

Free of charge

Aubrey's Academy, Coventry

Refreshments and lunch provided

Our Chef's Days allow you and your team to see the care and attention that we put into creating products for you to serve.

With talks on our purchasing philosophies, the provenance of the meat you buy from us, a full tour around our unit, butchery demonstrations, beef & cheese tasting. It's a great day to send your chefs on so that they can understand the full story behind the meat they prepare and cook for your customers. This is an exclusive event, so book your place early!

INTRODUCTION TO BUTCHERY

Monday 23rd March

Monday 5th October

One day course

9.30am - 3pm

£375 + VAT

Limited spaces

Aubrey's Academy, Coventry

Refreshments and lunch provided

Whether you have a keen interest in meat or you would like to up-skill your butchery skills in the kitchen, this is the best place to start.

On the day you will cover meat specification & grading, knife butchery skills, understanding the best way to care for meat & how we achieve our wonderful dry-aged beef, plus practical butchery lessons breaking down different species and primals.

ACADEMY OF CHEESE

Monday 27th April

Monday 26th October

Fromage
to Age

Artisan cheese

from Aubrey Allen

One day course

9am - 3pm

£200 + VAT

Aubrey's Academy

Refreshments and lunch provided

Would you or your team like to develop your cheese knowledge to help enhance your career in the kitchen or front of house service?

The Academy of Cheese is available for everyone and Level 1 Associate, is the perfect place to start. Taught by Fromage to Age founder and world cheese judge Simeon Hudson-Evans, you will be guided through the tasting of 25 world class cheeses plus all of the theory to help support it. The course also includes home study and is completed with an online exam and industry recognised certification.

MEAT SCIENCE MASTERCLASS

Monday 18th May
Monday 14th September

9.30am - 3pm

Free of charge

Limited spaces

Aubrey's Academy, Coventry

Refreshments and lunch provided

Our meat science course will give your team an insight into what influences meat quality from slaughter through to cooking.

Taught by an AHDB expert, the day includes touring our dry-ageing fridges, watching our master craftsmen at work, learning all about meat quality, getting hands on with scientific tests, plus much more. Your team will be in the best hands to learn how we create the our dry-aged beef that you and your clients love.

FREE RANGE PORK EDUCATION TRIP

June 2020

Suffolk

Transport available

Join us for a trip to Blythburgh Pork to see the Butler family and their free-range pigs. This is a great day out where we will take you on a full farm tour and help you to understand and see first hand how much hard work, care and attention goes into producing the fantastic Blythburgh Pork.

Find out why Aubrey Allen are the only catering butchers that are supplied with whole gilt pigs from the Butler family and learn why their milk-fed suckling pigs are so high in welfare.

FREE RANGE POULTRY TRIP

October 2020

Worcestershire

9.45am arrival

Transport **not** included

Free of charge, sponsored by Aubrey Allen & Caldecotts

You will receive a valuable insight into how the Cotswold White chicken and free-range Holly Farm turkeys are reared, and see first hand the care and attention that Robert Caldecott & his team provide on the farm.

This trip will greatly benefit head chefs and executive chefs that are interested in Caldecott's free range poultry. Caldecott's poultry farm is based in Worcestershire, and you will need to arrange your own transport to the farm.