

Looking to put American Lamb on your menu?

Rail to Plate:

Lamb Industry Education for Chefs

Enjoy a one day short course to learn the versatility and benefits of American Lamb, ordering and pricing lamb products, and cooking/ menu tips to ensure customer satisfaction

When: October 29-30, 2018

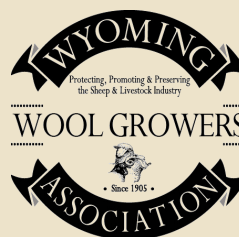
Where: University of Wyoming, Laramie, WY

See back for tentative schedule

If interested or to nominate a chef, contact

Wyoming Wool Growers Association at
chefs_lamb@wyowool.com

- Limited Space
- One night hotel and travel stipend included



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Short Course Topics

- Lamb carcass grading and quality
- Institutional Meat Purchase Specifications (IMPS) – understanding the 200 Lamb series
- Lamb carcass fabrication – traditional methods
- Lamb carcass fabrication – producing modern lamb cuts
- Ordering lamb from suppliers – product availability, quantity, quality
- Cost and menu pricing of lamb
- Versatility of lamb in HRI
- Menu ideas for American Lamb

Optional Tours

- UW Sheep Unit at Laramie Research and Education Center, Laramie, WY – Immediately after Short Course
 - Learn about the research projects and teaching opportunities at the unit
- Mountain States – Rosen Lamb plant, Greeley, CO – TBD
 - Learn more about lamb processing
- Sheep Ranch - at a location near the Chef's Restaurant – TBD
 - Hands-on knowledge of the sheep production cycle