



Mark your calendars now!

Hawaii Culinary Education Foundation presents
Island Beef Primer for Culinary Professionals

Monday, January 20, 2014, 1- 4 p.m.

Cookspace, Ward Center

Fee: \$20

Register: hayleymm@hawaii.rr.com / 808-941-9088

Complete form below.

Island beef: Who's doing what? What products are available? What does the future hold? Learn about cattle breeds, terminology like natural and pasture raised, finishing methods, slaughtering - fabricating - processing island beef, the quality standards you need to know.

Glen Fukumoto, Livestock Specialist with the College of Tropical Agriculture and Human Resources, University of Hawaii, will lead the session and provide you with up to date information that will be useful to you in your quest for island beef products for your menus. Producers of island beef brands will also present their programs and you will be able to sample their products.

The goal of this workshop is to give you the tools to ask informed questions when you're buying local beef and to give you current information on the island beef industry.

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Contact *hayleymm@hawaii.rr.com* or
808-941-9088. \$20 fee payable by check to Hawaii Culinary Education
Foundation, P.O. Box 3108, Honolulu, HI 96802-3108

Register for Island Beef Class

Number attending

***Advance reservation and payment required!**

Names of attendees:

1. _____

2. _____

3. _____

4. _____

Name on Credit Card:

Credit Card Number:

Expiration Date:

Restaurant:

Contact address:

Phone: _____ **Email:** _____