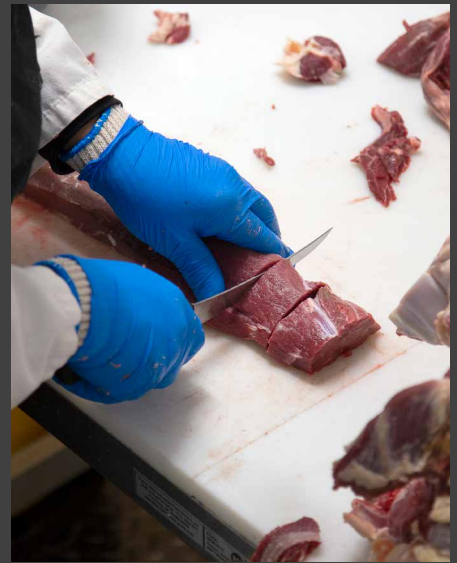




BEAR MOUNTAIN BEEF BUTCHER SCHOOL

Hawk Springs, WY



Looking to learn the essentials of processing meat in a small plant?

Our in-person courses cover slaughter, processing (from carcass breaking and aging to finished cuts), packaging, distribution, USDA compliance and more.

Join our team to learn the ins and outs of daily operations in our Friesla Mobile Harvest Unit and Cut & Wrap Module.

[LEARN MORE](#)

IN-HOUSE COURSES

Experience beautiful Wyoming and join our team of skilled butchers as they guide you through daily operations in our USDA-inspected small processing plant. Gain the valuable skills you will need as a butcher or operator in a one-on-one, hands-on work environment.

BMB Slaughter Course	This 2-week course provides an overview of USDA requirements for the harvest floor. Includes: filling out paperwork, stunning animals via captive bolt gun, skinning, gutting, trimming, USDA carcass inspection, carcass rapid chill preparation, end-of-day cleaning and next-day prep.
BMB Processing Course	This 2-week course provides an overview of USDA processing paperwork, equipment setup, carcass breaking, individual cuts, equipment operation, packaging & labeling, equipment disassembly and end-of-day cleaning.
BMB Slaughter & Processing Course	This 4-week course combines the Slaughter and Processing Courses. It offers an in-depth view into how our teams in both areas work together to run an efficient plant.
BMB Managers & Owners Course	This 3-day crash course provides managers and owners a high-level overview of all elements of running a meat processing business: from slaughter and processing to packaging, meat sales and marketing, USDA regulatory compliance, operations, and staffing.
Pricing	SLAUGHTER -OR- PROCESSING COURSE: \$1,000 per person for each 2-week course COMBINED SLAUGHTER & PROCESSING COURSE: \$1,900 per person; 4-week course MANAGERS & OWNERS COURSE: \$600 per person; 3-day course

[SCHEDULE INTRO CALL](#)

[BOOK COURSES NOW](#)

ADD-ON COURSES

Our Slaughter & Processing Courses cover a lot of info though there may be other specific areas you would like to cover. Our Add-On Courses below are available for \$100 each per person.

How to Complete Onsite USDA Paperwork	Want an in-depth look at completing USDA paperwork onsite? We take a deeper look at the USDA forms required for maintaining a meat processing operation.
Building & Sourcing A Supply List	Compiling a supply list can be overwhelming. We help you figure out what you need and review cost-effective places to purchase supplies.
How To Tackle Retail Meat Sales	Interested in doing retail meat sales? Gain exposure to how meat production, processing and retail sales can work hand-in-hand.
Knife Sharpening 101	Keeping knives sharp is a basic yet frequently overlooked skill butchers must learn. Our experts teach you how to keep a sharp knife edge for maximum efficiency.

CONNECT WITH US TODAY FOR MORE INFORMATION

CALL US

SEND AN EMAIL



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