



SIERRA COUNTY
SCHOOLS FOR ADULTS

PRIMAL TO PLATE BUTCHERY CLASS



\$350

(includes a portion
of the meat
you process)



DATES:

June 1st-5th, 2026



TIMES:

9:00am-4:00pm



LOCATION:

Sierra County Schools for Adults



WHAT YOU'LL LEARN:



Animal Harvesting and Processing
Butchery of Primals and Sub-Primals



Virtual Presentations



Restaurant Cuts and Cooking Techniques



Knife Handling and Safety

WHAT YOU'LL RECEIVE:



ServSafe FoodHandlers Certificate
(two-hour self-paced online course,
certificate granted with a passing grade)



Knife Competency Certificate



Butchery-Harvesting and
Processing Certificate

REGISTER NOW!

CONTACT:



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