

One Day Game Seminar

This specialist seminar covers all aspects of Small and Large Game, including background, history, identification, preparation and cooking tips.

Sponsored by Lincolnshire Game, the country's premier game dealers, and hosted by Westminster Kingsway College Chef Lecturer, leading Game specialist and author of The Game Larder series of books Jose Souto.

The day will comprise:

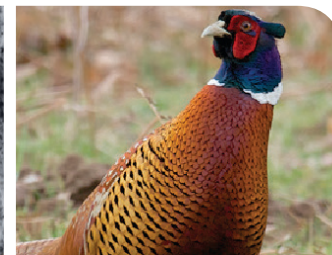
- Feathered and small furred game: This lecture will look individually at each species of bird and small furred game found in UK, covering classification, recognition, quality points, hanging and butchery.
- Venison: This lecture will cover all species of deer found in the UK and will include a field to table explanation about deer selection and management as well as demonstration on skinning a whole carcass, its butchery into joints and preparing larder trimmed cuts.

The seminar will cover all of the relevant Game theory elements for VRQ and NVQ 3 qualifications, as well as much much more. You will receive a booklet on Game Preparation and Identification by Jose Souto.

Don't miss out on this popular seminar – one of the only events of its kind in the UK!

Now in its 12th year, this event attracts food experts, professional chefs, amateur cooks as well as anyone that has a passion to discover more about the UK's Game everyone is welcome.

Westminster Kingsway College offers a range of specialist courses for hospitality professionals from its Victoria Centre in central London.



BOOK YOUR PLACE NOW

Call: 020 7802 8391 or **email:** Restaurant@westking.ac.uk

Dates available:

Thursday 7 November 2019

Thursday 16 January 2020

Cost: £115 per person, including three course game lunch. There is a 10% discount for groups of 5 or more.

Location: Vincent Rooms, Westminster Kingsway College, Victoria Centre, Vincent Square, London SW1P 2PD

Game Seminar schedule for the day

Tea and coffee will be provided on arrival. Please await collection from The Vincent Rooms Restaurant.

10.00am

Part 1: Feathered and small furred game

This lecture will cover all UK game birds, looking at their seasons, history best time and ways to prepare and eat as well as a full butchery demonstration on each species.

The session will also feature hares and rabbits, with a butchery demonstration on preparing a whole carcass and individual cooking joints.

12.00pm

3 course lunch in the Vincent Room Restaurant with Game supplied by The Lincolnshire Game company on the menu.

1.30pm

Part 2: Venison

This lecture will cover all six species of deer found in the UK (two indigenous and four non-indigenous), looking at the seasons for each species, and the difference in their meat and appearance, as well as a full description and story of the carcasses from selection, to harvest and full field preparation. This session will also feature a demonstration on skinning a carcass and breaking it down into its major joints, cuts and portions used by chefs.

3.45pm

Summing up of day and finish.

Contact us for further information about the wide range of other Hospitality Industry short courses, seminars and masterclasses:

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Victoria Centre
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central London's College

The Lincolnshire Game Company

