The ultimate guide to beef fundamentals and master cutting techniques

An ideal training tool that’s perfect for use in grocery stores, restaurants, foodservice companies, and culinary schools, as well as by serious home butchers, *The Art of Beef Cutting* provides clear, up-to-date information on the latest meat cuts and cutting techniques.

Written by Kari Underly, a leading expert in meat education, this comprehensive guide covers all the fundamentals of butchery and includes helpful full-color photos of every cut, information on international beef cuts and cooking styles, tips on merchandising and cutting for profit, and expert advice on the best beef-cutting tools.

- This is the only book on the market to include step-by-step cutting techniques and beef fundamentals along with information on all the beef cuts from each primal
- Includes charts of NAMP/IMPS numbers, URMIS UPC codes, Latin muscle names, and cooking tips for each cut for easy reference
- The author is an expert meat cutter who has developed some of the newest meat cuts for the National Cattlemen’s Beef Association and created their current retail beef cut charts

*The Art of Beef Cutting* is the perfect reference and training manual for anyone who wants to master the basic techniques of beef fabrication.
ABOUT THE AUTHOR

As a third-generation butcher, KARI UNDERLY witnessed the art of beef cutting at a very young age. With her own passion for the craft ignited, Kari became a journeyman meat cutter, and after gaining experience at the retail level, she moved on to meat education, merchandising, and muscle research. As a consultant to the National Cattlemen’s Beef Association, Kari helped create the Flat Iron steak and Denver cut. She is the founder of Range, Inc., a consultancy dedicated to helping companies in the perishable marketplace develop merchandising tools and new market strategies. Kari speaks frequently on the topic of retail meat marketing and conducts training seminars on meat merchandising for chefs and students.

For more information on Kari and Range, Inc., visit www.rangepartners.com.

For additional product details, please visit https://www.wiley.com/en-us