



Unlock the full potential of your business with the Aussie Meat Academy!



We offer a wealth of knowledge and inspiration to help you achieve success with Aussie Beef, Lamb, and Goat.



Put our industry experts to work to solve your operational challenges:

Culinary development:
cut utilization, menu
ideation & trends

Culinary operations training
from QSR to fine dining

Educational resources and
front-of-house staff training

Butchery training & insights

Market trends & consumer insights

Supply forecasting

Australia's meat grading systems
for product consistency

Australia's sustainable farming
systems and commitment to
animal wellbeing

**Take the first step towards Aussie red meat mastery!
Reach out to explore options: infona@mla.com.au**



Our program can be delivered in a variety of formats, virtually or in person.



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