

Beyond the gate – Western Australia

'An opportunity for WA producers to follow their product through the processing, retail and foodservice sectors'

Wednesday 20th July 2011, Perth



MLA will be conducting an educational one-day study tour for WA Producers to visit a broad range of red meat operators including processors, wholesalers, retailers, a tour of the Burswood kitchens along with a beef and lamb MasterClass.

Tour itinerary

DBC wholesale & foodservice processing plant, Bibra Lake – DBC is one of the states largest graders of MSA product in the state, processing 35,000 cattle and 152,000 sheep/lambs a year. You will get a first-hand look at the plant in action plus a MSA grading and boning demonstration, portion control and MAP packaging technology.

Mondo's Butcher, Inglewood – Started in 1979 by Vince and Anne Garreffa, Mondo has become the face of modern butchers in Western Australia. Known for retail, wholesale and boutique export Mondo continues to lead the way not only with bio dynamic, organic and free range meats but also with "meat workshop cooking classes", catering services, take home meals and hot take home meats.

Lunch – We'll join Vince Mondo, founder of "White Rocks"TM Veal which is recognised locally and worldwide after being awarded the Jaguar Award for Excellence, and his team for a hearty lunch.

Burswood – Burswood Complex Executive Chef Shaun Marco will provide you with a unique opportunity to be taken on a back-of-house tour of the Burswood restaurants – Western Australia's biggest food and beverage venue. You'll gain insight into the banqueting and restaurant operations for the largest user of beef and lamb within the foodservice sector in Australia.

Red meat MasterClass – MLA's Rafael Ramirez and Chef Greg Farnan from the Old Brewery will conduct a beef and lamb MasterClass on the beef and lamb Masterpieces program that introduces chef's to the benefits of cooking with non-loin cuts of red meat. It aims for better carcass utilisation and keeps red meat on the food service sector menus.

(A)LURE – End the evening at this stylish restaurant in the Burswood Complex. Chef de cuisine Matt Horne will entice us with a superb meal using locally sourced beef and lamb.

Accommodation

Accommodation is available at a reduced price at the Holiday Inn – please tick the appropriate box on registration form to register your interest.

Registration

This tour is available only to MLA members at a subsidised price of \$95. The following booking form needs to be filled in and faxed back with credit card details or post back with cheque to confirm attendance.

Contact: Angus Street, MLA
Phone: 02 9463 9257
Email: astreet@mla.com.au



Beyond the Gate Booking form

Complete the following and faxback by Monday 4 July 2011 to register your interest in attending.

IMPORTANT

Your position on this tour is not confirmed until MLA responds to you in writing.

TAX INVOICE

Please retain a copy of this form for your records. This form will be a Tax Invoice when you make full payment. MLA ABN 39 081 678 364

Package (please tick)	Tour only (no accommodation) \$95.00
	Holiday Inn Single room: \$213.00
	_____no of nights
Attendee(s) Full Name	
Property Name	
Address	
Telephone contacts	Ph: Mob: Email:

Full Payment is required at time of registration

Total Payment: \$_____ (inc GST)

Cheque / Money Order made payable to: Meat & Livestock Australia

Credit Card

Visa

MasterCard

American Express

Name of Cardholder _____

Credit Card Number _____ / _____ / _____ / _____ Exp Date ____ / ____

Signature: _____

Return a copy of this form with payment to:

Beyond the gate producer tour
Meat & Livestock Australia
Level 1, 165 Walker Street
North Sydney 2060

or fax back on 02 9463 9208

