

HONE YOUR SKILLS

# CHICKEN CUTTING CLASS



Join us for an interactive and hands-on chicken cutting class led by Adam Sorum. Whether you're a novice in the kitchen or looking to hone your butchery skills, this class is for you!

## LEARN

- how to properly break down a whole chicken
- techniques for safe and efficient knife handling
- tips for maximizing every part of the bird for cooking

## INCLUDED IN REGISTRATION

- one whole chicken per participant
- a cutting board
- a quality knife to take home

**September 4, 2024**

**6:00 pm**

**Y Lobby Snack Bar**



\$40/person  
Contact Adam Sorum  
asorum@gfymca.org

Altru Family YMCA  
(701) 775-2586  
[www.gfymca.org](http://www.gfymca.org)