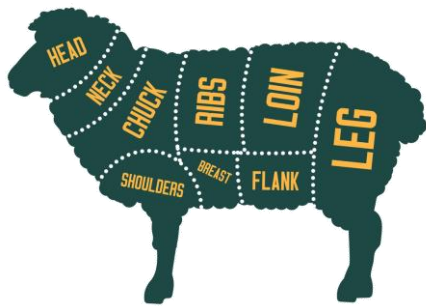


LUMINA™



**SERVING UP THE FUTURE**  
**the RESPONSIBLE CHEF SERIES (3)**  
**服務未來: 負責任廚師系列 (3)**



**Less Meat, Better Meat 食少啲肉，食好啲肉**  
**WHOLE LAMB BUTCHERY & COOKING WORKSHOP**  
**整羊屠宰及烹調工作坊 with LUMINA LAMB**  
**Wednesday 2023-6-21 星期三**

Over 40 Western, Chinese Cuisine Chefs, & institute teachers attended the workshop. We started the workshop using LUMINA farm as a case study on sustainability farming, followed by butchery of whole lamb carcass with different cuts explained. Chefs cooked their selected cuts and tasted their own delicious product.

超過40位西餐廚師及教院老師參加工作坊，首先以 LUMINA 作為案例學習可持續發展飼養農場，接著是整羊屠宰及各部位解說，參與工作坊的廚師和院校老師們愉快地選擇不同的羊部件，烹製及試食。

