

BUTCHER BUD ACADEMY

PROFESSIONAL MEAT SCIENCE EDUCATION - butcherbud.com

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Complete online butchery training, written by working meat professionals.

23+

COURSES

200+

LESSONS

500+

QUIZ QUESTIONS

75%

EXAM PASS MARK

DIPLOMA

ON COMPLETION

WHAT IS BUTCHER BUD ACADEMY?

Butcher Bud Academy is an online professional education platform built for butchers, meat processors, farm-to-table operators, chefs, and serious home practitioners. Every course is written by working meat professionals at USDA FSIS regulatory standards. Students progress through detailed reading lessons, module quizzes, and a rigorous final exam to earn a verifiable diploma.

HOW IT WORKS

01

READ & LEARN

Each lesson is detailed, textbook-quality content. Anatomy, regulations, fabrication technique, and economics -- no filler.

02

TEST YOUR KNOWLEDGE

Module quizzes after every section. Immediate feedback with full explanations so you learn from every wrong answer.

03

EARN YOUR DIPLOMA

Pass the final exam at 75% or above. Diploma is issued immediately, printable, and saved to your student profile.

COURSE CATALOG - HIGHLIGHTS

[BEEF]	Whole Beef Breakdown	Safety - Anatomy - Primals - Seam Butchery - Yield Math - Economics
[HOG]	Hog Butchery 101	Pork Safety - PSE/DFD - Curing Science - Bacon Production - Charcuterie
[KNIFE]	Knife Sharpening Masterclass	Steel Types - Whetstones - Angles - Edge Geometry - Maintenance
[LAMB]	Lamb Fabrication	Primal ID - Rack Frenching - Leg Seam Work - Retail Merchandising
[SAUS]	Sausage Making Fundamentals	Emulsification - Fat Ratios - Casings - Smoke Schedules - Regulations
[CHAR]	Advanced Charcuterie	Nitrite Chemistry - Fermentation - Dry-Curing - HACCP for Cured Products

PRICING & ACCESS

MOST POPULAR

\$8 / week

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\$98

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Own any 5 courses forever. No subscription. Pay once, keep for life.

\$28

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Own one course forever. Pay once, access permanently.

Start Learning Today - butcherbud.com/courses

No experience required - Written by working meat professionals - Lifetime access to purchased courses