

CCSF Culinary Arts

Butchery Internship

with Canyon Market

When Janet Tarlov and her husband opened Canyon Market in Glen Park, one of her first calls was to CCSF. “The Bay Area food scene is known all over the world and a lot of the people who built that have come from CCSF. Their culinary program is legendary. So, I schemed and schemed on becoming part of the program somehow, trying to think, “What could we offer that would be unique to a culinary student?”

LEARN FROM A MASTER

It turned out Canyon Market had something quite unique. “Our butcher department is special because we have a gentleman named Oscar Yedra, a fifth-generation Master butcher from Mexico City. He’s been our lead butcher for 6 years.” Yedra developed his skills right as America was discarding the local craft of butchery for the mass production factories of the slaughterhouse. Now, with a growing demand for locally produced craft food, and a dearth of expert butchers in the USA, Yedra’s mastery is highly sought after. “To have an opportunity like that available to students, where they could work with and learn from a master of their craft, that’s just priceless.”

GENUINE EXPERIENCE IN THE HIGH-END

And working with a high-end butcher means getting to work with high-end food. “The product they get to work with is really expensive.” While students practice their knife skills on Jello in class, “here they get to work on a whole side of beef, a whole pig, a whole lamb. Oscar says ‘you gotta take apart a hundred chickens to understand the anatomy, to really get it.’ Our interns come away from this with some of that experience, and more.”

CCSF STUDENT AND CANYON MARKET BUTCHERY INTERN: TRINITY AVALOS

Trinity Avalos has one semester to go before graduating and is the second butchery intern at Canyon Market to come from CCSF. He’d been working as a line cook for about a year and a half, but for his internship wanted to try something different. “I thought it should be related to what I’m doing already, but not the same.” The butchery internship at Canyon Market immediately appealed to him. “Honing my butchery skills would make me a better cook and give me a deeper knowledge about the proteins I’m working with.”

“COMPLETELY INVESTED IN MY GROWTH”

Oscar Yedra’s mentorship has been a wonderful experience for Trinity. “He’s the most kind and sweetest man I’ve ever met, and has a really deep knowledge of the skeletal structure of all the animals we butcher.” But it’s not just knowledge and kindness that Yedra brings to the mentorship. And what is the value of that investment? “Well, even though I have one semester left, I’ve already got job offers from Mad Monks Kettle and Alba Rays for A.M. butchery prep work!”

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Janet Tarlov



Janet Tarlov:
The Internship Host for Canyon Market



“My mentor seems completely invested in my growth, which almost never happens anywhere else. That makes all the difference.”

Trinity Avalos

Intern for Canyon Market