

Kari Underly, author, master butcher, founder of Range® Meat Academy

Kari was honored by Provisioner Magazine as one of 25 Future Icons of the Meat and Poultry Industry. She's a third-generation butcher and journeyman meat cutter with a B.S. degree in Business, and mad skills in software design and development tools. She's the author of the James Beard nominated book, *The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising*. Her most recent offering is the Range® Meat Academy certificate program online. Range® Meat Academy has been approved by The Illinois Board of Higher Education to operate a private business and vocational school.

Kari was recently a judge on the popular TV show, Chopped. She was proud to be a judge for The American Pig Farmer of the Year in 2016, 2017 and 2018, and a judge for Best Butcher in Texas in 2017. She is a member of Les Dames D' Escoffier and her Kari's favorite role is that of an educator. She travels the country conducting meat training seminars and demonstrations for corporations and meat enthusiasts all over the country. Her work has been instrumental in developing important programs designed to elevate women. NC Choices Women Working in the Meat Business has received national acclaim. And now, Kari has produced and developed an online format designed to train and educate future meat clerks, meat cutters and butchers. [Range® Meat Academy Online](#) is open!