

Introduction

Participants will learn the practical science and art of sausage-making and meat curing from a team of university instructors, supplier specialist and award winning “wurstmakers”. Instructors teach the principles of meat processing at a basic, applied level and information is aimed at operators who have small to moderate amounts of experience in meat curing and sausage making. However, processors from every level of experience can benefit from this program.

The school will offer the opportunity for hands on application of topic as well as the opportunity to interact with instructors and other processors on an informal basis.

Program Information

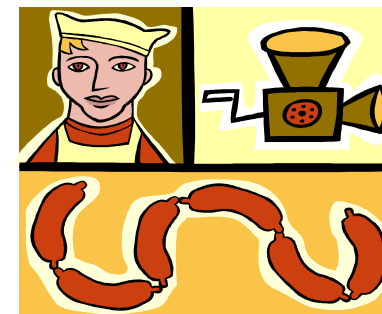
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University of Idaho
Dept. of Animal And Vet Sciences
Meat Science Lab
875 Perimeter Drive MS2330
Moscow, Idaho 83844-23304

2018 NW Meat Processing School

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2018 NW Meat
Processing School

May 21 - 23, 2018

University of Idaho

Meat Science
Laboratory

Moscow, Idaho 83844

Sponsored By

**University of Idaho AVS
Department**

Montana State University.

**Northwest Meat
Processors**

2018 Northwest Meat Processing School

Topics

- Basic Meat Science
- Basic Meat Processing
- Meat and Non-meat ingredients
- Casings
- Thermal Processing
- Cooking schedules
- Curing and Meat Color Development
- Fermentation Principles
- Fresh Sausage, Cooked sausage (small and large diameter) & Snack Sticks processing
- Clean Label Alternatives
- Meat Microbiology, Anti-microbial
- Packaging
- HACCP and sanitation
- Plant Sanitation

General Information

Registration Fees:

By May 1, 2018	\$300.00 ea.
After May 1, 2018	\$325.00 ea.

Fee includes: Course materials, lunch for each day (3), evening dinner on Monday and Tuesday, and refreshments. Lodging and transportation are not included. A certificate of participation will be presented to each registrant.

Mail or Fax Enrollment Form and Fee to:

University of Idaho
Animal and Vet Sciences
PO Box 442330
Moscow, Idaho 83844-2330
Fax Number: (208) 885-5544

Course Location:

Course will be held at the Meat Science Laboratory on the University of Idaho campus.

Lodging:

Best Western University Inn, 1516 Pullman Road, Moscow, ID 83843, 208-882-0550

Lodging is not included in the registration fee. As a convenience to registrants, a block of rooms has been reserved at the University Inn until April 20. To receive the group rate of \$99.99 (King), \$109.99 (2 queen beds) tell them you are with the Processed Meats school

Toll Free 1-800-325-8765,
www.uinnmoscow.com

Enrollment Form

Northwest Meat Processing School
May 21-23, 2018
MAIL TO: Meat Science Lab
Animal and Vet Sciences
875 Perimeter DR MS 2330
University of Idaho
Moscow, ID 83844-2330

Register Early! Enrollment is limited to 30. Provide complete information for each registrant.

Use separate forms or copies for additional registrants.

Print clearly or type:

Name _____

Company _____

Address: _____

City/State/Zip _____

Daytime Telephone _____

Email: _____

Registration Fee: \$ 300

Deadline: May 1, 2018

After May 1, \$ 325

Check Enclosed (Payable to U of I)

Charge on the following account:

 Visa MasterCard

Card No. _____

CCV _____ Exp. Date _____

Name on Credit Card _____

Signature _____