University of Kentucky Meat Cutting School

Beef Processing Workshop

The University of Kentucky Meat Cutting School will be offering a Beef Processing Workshop. The workshop will be a hands-on experience with some formal lectures on the meats and livestock industries. Although experience is the best teacher, this workshop is designed to introduce basic slaughter techniques along with basic beef fabrication and ground beef skills. The workshop is hands-on is open to the first 8 paid participants that are serious about learning more about beef processing.

When: May 17th, 18th, & 19th 2018
Where: University of Kentucky Meats Lab (325 Cooper Dr)
Meeting Times:
   Thursday, May 17th 3:00 to 5:00pm EDT
   >Tour of the meats lab and pick up equipment for the weekend.
   Friday May 18th 8:00am to 4:00pm EDT
   >Hands-on Beef Slaughter
   >Classroom lectures
   Saturday May 19th 8:00am EDT
   >Hands-on Beef Carcass Fabrication
   >Ground Beef
   >Discussion and workshop evaluation
Cost: $500/person. Checks can be made out to the University of Kentucky Meat Science. Participants will receive a hat, frock, and a 6” boning knife. Registration can be mailed to Dr. Gregg Rentfrow (address below).
Who: This workshop is open to the first 8 participants (paid).
Questions/Contact: Dr. Gregg Rentfrow, Ph.D.
   205 W.P. Garrigus Building
   Lexington, KY, 40546
   (gregg.rentfrow@uky.edu; 859-257-7550)
University of Kentucky Meat Cutting School

Pork Processing Workshop

The University of Kentucky Meat Cutting School will be offering a Pork Processing Workshop. The workshop will be a hands-on experience with some formal lectures on the meats and livestock industries. Although experience is the best teacher, this workshop is designed to introduce basic slaughter techniques along with basic pork carcass fabrication and sausage, bacon, and ham making skills. The workshop is hands-on is open to the first 20 paid participants that are serious about learning more about pork processing.

When: May 24th, 25th, & 26th 2018
Where: University of Kentucky Meats Lab (325 Cooper Dr)
Meeting Times:
  Thursday, May 24th 3:00 to 5:00pm EDT
    >Tour of the meats lab and pick up equipment for the weekend.
  Friday May 25th 8:00am to 4:00pm EDT
    >Hands-on Pork Slaughter
    >Classroom lectures
  Saturday May 26th 8:00am EDT
    >Hands-on Pork Carcass Fabrication
    >Basic Sausage, Bacon, and Ham Making
    >Discussion and workshop evaluation
Cost: $500/person. Checks can be made out to the University of Kentucky Meat Science. Participants will receive a hat, frock, and a 6” boning knife. Registration can be mailed to Dr. Gregg Rentfrow (address below).
Who: This workshop is open to the first 20 participants (paid).
Questions/Contact: Dr. Gregg Rentfrow, Ph.D.
  205 W.P. Garrigus Building
  Lexington, KY, 40546
  (gregg.rentfrow@uky.edu; 859-257-7550)