

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 31st, June 1st, & 2nd 2018

Where: University of Kentucky Meats Lab (325 Cooper Dr)

Meeting Times:

Thursday, May 31st 3:00 to 5:00pm EDT

>Tour of the meats lab and pick up equipment for the weekend.

Friday June 1st 8:00am to 4:00pm EDT

>Hands-on Pork Slaughter
>Classroom lectures

Saturday June 2nd 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.

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