

# University of Kentucky Meat Cutting School

## Pork Processing Workshop, May 13<sup>th</sup> – 15<sup>th</sup>

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 and carcass fabrication techniques. The workshop is hands-on is open to the first 12 paid participants.

**When:** May 13<sup>th</sup> – 15<sup>th</sup>

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

**Meeting Times:**

Tuesday, May 13<sup>th</sup>, 2:00 to 4:30pm EDT

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

Wednesday, May 14<sup>th</sup>, 8:00am to 4:00pm EDT

>Hands-on Pork Slaughter

>Classroom lectures

Thursday, May 15<sup>th</sup>, 8:00am EDT

>Hands-on Pork Carcass Fabrication

>Sausage

>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, kill floor apron, a 6" boning knife, and certificate of completion. Registration can be mailed to Dr. Gregg Rentfrow (address below).

**Who:** This workshop is open to the first 12 participants (paid).

**Questions/Contact:** Dr. Gregg Rentfrow, Ph.D.

205 W.P. Garrigus Building

Lexington, KY, 40546

([gregg.rentfrow@uky.edu](mailto:gregg.rentfrow@uky.edu); 859-257-7550)