

University of Kentucky Meat Cutting School

Pork Processing Workshop, April 30th – May 2nd

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 making skills. The workshop is hands-on is open to the first 12 paid participants that are serious about learning more about pork processing.

When: April 30th – May 2nd

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

Meeting Times:

Tuesday, April 30th, 1:30 to 4:30pm EDT

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

Wednesday, May 1st, 8:00am to 4:00pm EDT

>Hands-on Pork Slaughter

>Classroom lectures

Thursday, May 2nd, 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.

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