

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. This workshop is designed to introduce basic slaughter and carcass fabrication techniques. The workshop is hands-on and open to the first 6 paid participants.

When: July 14th through 16th at the University of Kentucky Meats Lab
Meeting Times:

Monday, July 14th, 2:00 to 4:30pm EDT

>Tour of the meats lab and pick up equipment.

Tuesday, July 15th, 8:00am to 4:00pm EDT

>Hands-on Beef Slaughter

>Classroom lectures

Wednesday, July 16th, 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, kill floor apron, a 6" boning knife, and a certificate of completion.

Who: This workshop is open to the first 6 participants (paid).

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

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