

# University of Kentucky Meat Cutting School

## Beef Processing Workshop, June 5<sup>th</sup> – 7<sup>th</sup>

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 5 paid participants that are serious about learning more about beef processing.

**When:** June 5<sup>th</sup> - 7<sup>th</sup>

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

**Meeting Times:**

Wednesday, June 5<sup>th</sup>, 1:30 to 4:30pm EDT

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

Thursday, June 6<sup>th</sup>, 8:00am to 4:00pm EDT

- >Hands-on Beef Slaughter
- >Classroom lectures

Friday, June 7<sup>th</sup>, 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. Registration can be mailed to Dr. Gregg Rentfrow (address below).

**Who:** This workshop is open to the first 5 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)

# University of Kentucky Meat Cutting School

## Beef Processing Workshop; July 9<sup>th</sup> – 11<sup>th</sup>

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 5 paid participants that are serious about learning more about beef processing.

**When:** July 9<sup>th</sup> – 11<sup>th</sup>

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

**Meeting Times:**

Tuesday, July 9<sup>th</sup>, 1:30 to 4:30pm EDT

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

Wednesday, July 10<sup>th</sup>, 8:00am to 4:00pm EDT

- >Hands-on Beef Slaughter
- >Classroom lectures

Thursday, July 11<sup>th</sup>, 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. Registration can be mailed to Dr. Gregg Rentfrow (address below).

**Who:** This workshop is open to the first 5 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)