



2018-2020 Master Meat Crafter Training Program

Program Entry:

Acceptance into this program will be based upon the quality and content of the required master meat crafter training program application. Applicants with at least 5 years owning, operating, or employed in meat processing facility will be viewed favorably. Each application will be carefully reviewed and applicants accepted into the program will be notified by an official acceptance letter. There will be no guarantee of acceptance into the program. Each applicant will need to have taken an accredited HACCP course earning a certificate of completion in the principles of HACCP before being awarded distinction as a master meat crafter. The program is limited to 30 participants per class.

Program Elements:

- 6- two and a half day workshops:
 - Wisconsin Meat Processing School: March 20-22, 2018
 - Fresh Meats School: May 15-17, 2018
 - Food Safety & Meat Microbiology School: August 21-23, 2018
 - Meat Curing School: January 8-10, 2019
 - Cooked & Emulsified Sausage School: May 21-23, 2019
 - Fermented & Dry-Cured Meat Products School: September 17-19, 2019
 - All workshops will be held at the University of Wisconsin-Madison
 - Workshops will include presentations, demonstrations and product manufacture.
 - Experts in specific areas from industry and academia will serve as instructors.
 - Pre-tests and post-tests will be administered throughout the workshops to assess and document learning and understanding of materials.
 - The first meeting of the 2016-2018 class will be at the March 20-22, 2018 Wisconsin Meat Processing School. The last (3rd) day of this course will highlight all aspects and details of the Master Meat Crafter Training Program.
 - Except for the Wisconsin Meat Processing School, the remaining 5 Schools are closed to only those enrolled in the Master Meat Crafter Training Program.
- At least 6 targeted topic exercises:
 - Homework assignments will be administered throughout the program to expand on specific learning objectives (i.e. conducting a review and summary of a meat science article and/or topic)
- Mentorship program:
 - Participants will be required to complete a mentorship program. Each participant will be expected to mentor an employee or other individual, based upon their existing knowledge and principles learned from Master Meat Crafter Training Program, on various meat science and meat processing topics. Participants must develop their

own mentoring program (approved by training program personnel) prior to beginning of mentoring. Further explanation and details about this mentorship program will be discussed at the Fresh Meats School in June.

- Plant project:
 - Participants will be required to conduct a plant project. An example might be that a participant would be given the topic of “phosphates”. That participant would need to research phosphates, develop and carry out a small in-plant study regarding phosphates (i.e. impact of cook yields from different levels or types), and write a report about your project. A written and an oral report will be required in order to graduate.
 - Participants will be required to present your plant project at a one-day graduation program.

Timeline:

- 2 years to complete entire program
 - 3 workshops in year 1
 - 3 workshops in year 2
 - Homework assignments throughout years 1 and 2
 - Mentorship program in years 1 and 2
 - Plant project worked on throughout years 1 and 2

Results from program:

- Distinction as: “Master Meat Crafter”
- Use of Master Meat Crafter logo for branding and marketing purposes
- Accomplishment of completing a rigorous 2-year training program

Costs:

- \$7,500 per participant enrolled in the program
- Payable on quarterly installments (\$937.40/quarter)
- Checks made payable to University of Wisconsin; Credit cards accepted
- Fee includes: Registration for 6 – two and a half day workshops, participant materials and handouts, organized evening functions, business meals/banquets, awards and certificates

Registration:

- Program applications can be found at: <http://fyi.uwex.edu/meats/master-meat-crafter-program/>
- Program registration deadline is **January 31, 2018**