

With any questions regarding the Master Meat Crafter Program, please contact:

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Master Meat Crafter Program



- Department of Animal Sciences
- UW-Meat Science and Muscle Biology Lab
- Department of Agriculture, Trade, and Consumer Protection
- UW-Extension

What is it?

The Master Meat Crafter Program is a highly regarded and first of its kind meat industry training program offered by the University of Wisconsin Meat Science program. It is designed to provide participants with a well-rounded, in-depth, and comprehensive knowledge of meat science, food safety, and meat processing principles. The approximately 2 year program requires completion of four elements for successful graduation and subsequent distinction as “Master Meat Crafter.” Acceptance into this program will be based upon the quality and content of the required training program application. Applicants with at least 5 years of experience in ownership, operation, or employment in a meat processing facility will be viewed favorably. The program is limited to 30 participants per class.

Coordinated By:
Jeff Sindelar, Ph.D
and
Madisen Potratz



Program Elements

Six 2.5-day Workshops

- 1) Wisconsin Meat Processing School
(March 22-24, 2016)
- 2) Fresh Meats School
(May 24-26, 2016)
- 3) Food Safety & Meat Microbiology School
(August 23-25, 2016)
- 4) Meat Curing School
(January 17-19, 2017)
- 5) Cooked & Emulsified Sausage School
(May 23-25, 2017)
- 6) Fermented & Dry Cured Sausage School
(August 29-31, 2017)

HACCP Training for Meat and Poultry Processors
– Required if not previously taken

Homework Assignments

At least six homework assignments will be administered throughout the program to expand on specific learning objectives.

Mentorship Program

Each participant will be expected to mentor an employee or other individual on various meat science and meat processing topics based upon the knowledge and principles learned from Master Meat Crafter Training Program. Participants must develop their own mentoring program (approved by training program personnel) prior to the beginning of mentoring.

Plant Project

Participants will be required to conduct an in-plant research project. Projects are chosen by the MMC candidate and approved by the training program personnel. For example, a participant might choose to research the role phosphates have on yields. 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 the project. Scheduled progress reports for your project will occur as needed. A final written report will be required in order to graduate. Participants will be required to present their plant project at the graduation program ceremony.

Program Timeline

Year One

- Wisconsin Meat Processing School
- First Homework Assignment Due
- Fresh Meats School
- Second Homework Assignment Due
- Food Safety & Meat Microbiology School
- Presentation and Approval of Mentorship Program Ideas
- Third Homework Assignment Due

Year Two

- Meat Curing School
- Presentation and Approval of Plant Project Ideas
- Fourth Homework Assignment Due
- Cooked & Emulsified Sausage School
- Mentorship/Plant Project Updates
- Fifth Homework Assignment Due
- Dry & Semi-Dry Sausage School
- Sixth Homework Assignment Due
- Completion of Mentorship and Plant Projects
- Graduation Ceremony and Presentation of Plant Projects and Mentorship programs

Program Fee

The cost for the entire program will be \$5,000 for establishments based in Wisconsin and \$6,000 for those not based in Wisconsin. Fee can be paid in full up front or broken into quarterly installments. Fee includes: Registration for six – two and a half day workshops, participant materials and handouts, business meals/banquets, awards, and certificates.

Distinction as Master Meat Crafter

After successfully completing the four program elements, participants will receive the distinction of “Master Meat Crafters.” A formal graduation ceremony will take place to signify the completion of the program.



2014 Master Meat Crafter Graduates