

Participants will learn the practical science and art of **sausage-making & meat curing** from a team of



University instructors, supplier specialists, and award-winning “wurstmakers”.



Instructors teach the **principles of meat processing** at a basic, applied level and information is aimed at operators who have small to moderate amounts of meat curing and sausage-making experience. However, processors from every level of experience can benefit from this program. Instruction will include several **processing demonstrations** and **product evaluations**.

## WISCONSIN MEAT PROCESSING SCHOOL

### University of Wisconsin-Madison

Meat Science & Animal Biologics Discovery

Attn: Jeff Sindelar

1805 Linden Drive

Madison, WI 53706



# Wisconsin Meat Processing School



**March 25-26, 2020**

**Sponsored by:**

University of Wisconsin Meat Science  
University of Wisconsin-Extension  
Wisconsin Association of Meat Processors

**Coordinated by:**

Dr. Jeff Sindelar – Extension Meat Specialist

# 2020 WISCONSIN MEAT PROCESSING SCHOOL

## INFORMATION

## REGISTRATION

A shuttle service will be provided from the Double Tree hotel to the UW-Meat Lab and will depart at 7:30 am on each day.

The course will begin promptly at 8:00 am and will end at 5:00 pm on Wednesday and 4:00 pm on Thursday.

A light continental breakfast, break, and lunch will be provided each day.

### TOPICS COVERED:

*Basic Meat Science*  
*Non-Meat Ingredients*  
*Sausage Casings*  
*Fresh Sausages*  
*Cooked Sausages*  
*Emulsified Sausages*  
*Dry & Semi-dry Sausages*  
*Meat Microbiology/*  
*Pathogens of Concern*  
*Ham & Bacon Processing*  
*Thermal Processing*  
*Artisanal Meat Processing*  
*Meat Plant Sanitation*

Wednesday evening will feature the best "wurst" dinner you'll ever have, showcasing a variety of specialty "old world" meat products at the Essen Haus authentic German Restaurant in Madison

During Thursday's lunch, products from Wednesday's manufacturing demonstrations will be sampled and evaluated.

### Registration Fee: \$350 per person

**Fee Includes:** Course materials, break items & lunches. Wednesday evening dinner, refreshments and shuttle service. Lodging and other meals are not included. A certificate of participation will be presented to each registrant after completion of the course.

- **Pre-registration is required by March 6, 2020.** Confirmation of registration and a map will be emailed to participants prior to the short course.

### COURSE LOCATION and PARKING:

The location for the Wisconsin Meat Processing School will be at the UW Meat Science Laboratory – 1805 Linden Drive, Madison, WI. Parking is not readily available on campus, so a shuttle will transport you between the Double Tree Hotel and the UW-Meat Lab. If you do wish to drive your own vehicle, you can visit the UW Transportation Services website at: <https://transportation.wisc.edu/visitor-parking/> or call (608) 262-8683 to request a visitor permit for one of the nearby parking lots.

### CANCELLATIONS/REFUNDS:

If you have a need to cancel, call Jeff Sindelar at (608) 262- 0555 to receive a full refund. If you cancel after March 6, a \$75 cancellation fee will be charged. If you fail to cancel, no refund will be granted.

### HOTEL ACCOMODATIONS:

Double Tree Hotel 525 W Johnson St. Madison, WI 53703  
PH: (608) 251-5511

**USE GROUP CODE "MPS"** to receive a rate of \$149.00 per night. This special group rate will be in place until March 6, 2020.

**QUESTIONS:** If you have any other questions regarding registration or otherwise, please contact Jeff Sindelar at (608)262-0555 or [jsindelar@wisc.edu](mailto:jsindelar@wisc.edu).

### Wisconsin Meat Processing School March 25-26, 2020

Register Online at:

<https://charge.wisc.edu/animalscience/workshops.aspx> or mail to:

**UW-Madison Meat Science Lab**  
ATTN: Jeff Sindelar  
1805 Linden Drive  
Madison, WI 53706

**Register early! Enrollment is limited to 40. Provide complete information for each registrant. Use separate forms for copies for additional registrants. Please print clearly or TYPE:**

NAME: \_\_\_\_\_

COMPANY: \_\_\_\_\_

MAILING ADDRESS: (check one) \_\_\_\_\_ Home \_\_\_\_\_ Business

ADDRESS: \_\_\_\_\_

CITY/STATE/ZIP: \_\_\_\_\_

PHONE/EMAIL: \_\_\_\_\_

Registration Fee: \$350 per person

Deadline: March 6, 2020

Check Enclosed: Payable to UW-Madison

Registration Confirmation Preference

Email

Mail



**Meat Science**  
COLLEGE OF AGRICULTURAL & LIFE SCIENCES

**Register Online**  
at  
[charge.wisc.edu/animalscience/workshops.aspx](https://charge.wisc.edu/animalscience/workshops.aspx)