

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

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2020-2022 Master Meat Crafter Program

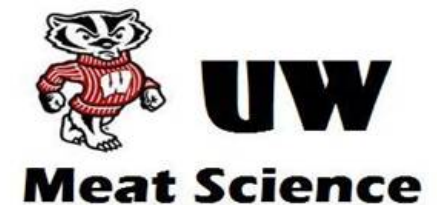


- Department of Animal Sciences
- UW-Meat Science and Muscle Biology Lab
- Department of Agriculture, Trade, and Consumer Protection
- UW-Extension

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.



Program Elements

Six 2.5-day Workshops

- 1) Food Safety & Meat Microbiology School
(October 13-15, 2020)
- 2) Fresh Meats School
(January 12-14, 2021)
- 3) Cooked & Emulsified Sausage School
(May 11-13, 2021)
- 4) Fermented & Dry Cured Sausage School
(September 7-9, 2021)
- 5) Meat Curing School
(January 11-13, 2022)
- 6) Business & Marketing School
(May 3-5, 2022)

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

- Food Safety & Meat Microbiology School
- First Homework Assignment
- Fresh Meats School
- Second Homework Assignment
- Cooked & Emulsified Sausage School
- Presentation and Approval of Mentorship Program Ideas
- Third Homework Assignment

Year Two

- Fermented & Dry Cured Sausage School
- Presentation and Approval of Plant Project Ideas
- Fourth Homework Assignment
- Meat Curing School
- Mentorship/Plant Project Updates
- Fifth Homework Assignment
- Business & Marketing School
- Sixth Homework Assignment
- Completion of Mentorship and Plant Projects
- Graduation Ceremony and Presentation of Plant Projects & Mentorship programs

Program Fee

Program costs are \$8,500 for in-state and \$9,500 for out-of-state individuals. Fee can be paid in full up front or broken into quarterly installments. Fees include registration for all schools and graduation, participant materials and handouts, business meals/banquets and transportation to events in Madison.

Applications and additional program details can be found at

<http://fyi.uwex.edu/meats/master-meat-crafter-program/> and are due by April 30, 2020.

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.



Master Meat Crafter Graduating Class