



2020-2022 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. The program is limited to 35 participants per class.

Program Prerequisites: 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. Each applicant will need to have completed a general meat processing short course such as the Wisconsin Meat Processing School or show equivalent knowledge of general meat processing.

Program Elements:

- 6- two and a half day workshops:
 - Food Safety & Meat Microbiology School: October 13-15, 2020
 - Fresh Meats School: January 12-14, 2021
 - Cooked & Emulsified Sausage School: May 11-13, 2021
 - Fermented & Dry-Cured Meat Products School: September 7-9, 2021
 - Meat Curing School: January 11-13, 2022
 - Business & Marketing School: May 3-5, 2022
- 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 2020-2022 class will be at the October 2020 Food Safety & Meat Microbiology School. The afternoon before this course (10/12) will highlight all aspects and details of the Master Meat Crafter Training Program.
- Except for the Food Safety & Meat Microbiology 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.

- 2-day final gradation program (final report and graduation ceremony): August 18-19, 2022

Timeline:

- 2 years to complete entire program
 - 1 workshops in 2020
 - 3 workshops in year 2021
 - 2 workshops in year 2022
 - Homework assignments throughout 2020-2022
 - Mentorship program in 2020-2022
 - Plant project worked on throughout 2020-2022

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:

- \$8,500 for establishments based within the state of Wisconsin
- \$9,500 for all establishments based outside of Wisconsin
- Payable on quarterly installments (\$2125/2375 per 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, 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 **April 30, 2020**