



Spring 2013

Detail

In-depth coverage of a range of topics in the meat processing industry

Variety

Lectures, demonstrations and invited speakers meeting for 14 weekly sessions, Spring, 2013

Local

Wednesdays, 6:00 - 9:00pm
Andrew Boss Laboratory of Meat Science, St. Paul Campus,
University of Minnesota

Open

Course is open to the public, particularly targeted to:

- Meat and food processors
- Affiliated industry professionals
- University students
- Government agencies

University of Minnesota Meat Science
155D Haecker Hall
1364 Eckles Avenue
St. Paul, MN 55108-6118



University
of Minnesota
Meat Science

Meat Science 101 Evening Course





The Program

University of Minnesota Meat Science provides top-notch education opportunities for those interested in learning about the meats industry in the United States. Join Dr. Ryan Cox, the primary instructor for the Meat Science 101 Evening Course, as he explores the science, production and processing of red meat and poultry from the farm to the fork. Weekly presentations will be a blend of technical and non-technical lectures, meat processing demonstrations, and invited speakers that will provide unique insight to each of the topics. Material is targeted to audiences of all backgrounds and experience.

"This course provided me the perfect level of insight into meat science and greatly contributed to my knowledge to allow me to effectively talk about and work on meat with in my job. The course was fun and provided the perfect level of information. I highly recommend this course!"

- Caleb Heck, Food Scientist, General Mills

"I found the Meat Science Evening Course to be very informative and beneficial for my business. I learned much about the "how" and "why" that happens to meat as it goes through the manufacturing process. This knowledge has improved many of my products and processes.

- Jennifer Dierkes, Owner, McDonald's Meats

"Participating in Meat Science 101 gave me a fundamental understanding of the biology and chemistry behind common meats, and how different practices can influence consumers and industry. The lectures were engaging and the labs were delicious!"

- John Blue, Owner, Burger Night"

January 23

Course Introduction and History of the Meats Industry

January 30

Muscle Structure and the Conversion of Muscle to Meat

February 6

The Chemistry Behind Meat Color, Tenderness and Water Holding Capacity

February 13

Meat Fats and Their Relationship to Shelf Life, Packaging and Storage Considerations

February 20

Humane Livestock Handling and Harvest

February 27

Carcass Evaluation and USDA Grading

March 6

Carcass Fabrication: Beef

March 27

Carcass Fabrication: Pork and Lamb

April 3

Food Safety, Sanitation and HACCP

April 10

Processed Meats: Curing

April 17

Processed Meats: Fundamentals of Sausage Production

April 24

Meat Marketing: Convenience, Niche and Demographic Considerations

May 1

Meat Cookery

May 8

Current Topics and Course Overview

Meat Science 101 Evening Course

Name(s) _____

Business Name _____

Address _____

City _____ State _____ Zip _____

Phone _____

E-mail: _____

Registration Rates

\$525 per participant

(\$475 if received before January 1)

Total for Check Enclosed \$ _____

Please Make Checks Payable to the University of Minnesota

Please return form and check to:

Ryan Cox, Ph.D.

University of Minnesota

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