



MEAT TRAININGS

MEAT CUTTING: BUTCHERING BASICS

2018 DATES: APRIL 9-13, JULY 16-20, NOVEMBER 5-9
2019 DATES: JANUARY 21-25
TIMES: 9 AM-4 PM
LOCATION: Mad River Food Hub, Waitsfield, VT
COST: \$1,000

This training will cover all of the basics of whole-animal butchery with both instruction and hands-on demonstration. Participants will learn how to break down beef, pork, chicken, and lamb into primals, subprimals, and case-ready cuts. Value added processing, such as sausage, smoked hams, and bacon will also be covered. The training will place an emphasis on food safety, sourcing, and maintaining high utilization of whole animals.

- Day 1: Introduction, Knife Skills and Chicken Breakdown
- Day 2: Lamb Breakdown and Value Added Processing
- Day 3: Beef Forequarter Breakdown and Value Added Processing
- Day 4: Beef Hindquarter Breakdown and Value Added Processing
- Day 5: Pig Breakdown, Value Added Processing, and Wrap Up

Note: You may sign up for the entire week and receive the meat cutting certificate or you may sign up for selected days.



SAUSAGE AND SMOKING

2018 DATES: MAY 19-20, SEPTEMBER 6-7, NOVEMBER 13-14
TIMES: 9 AM-4 PM
LOCATION: Mad River Food Hub, Waitsfield, VT
COST: \$400

This training will cover the two primary methods of producing meat value-added products: sausage making and smoking. On day one, participants will learn how to fabricate primals for production, trim for sausage, grind, and stuff. On day two, participants will learn how to brine, dry-cure, and smoke bacon, hams, pastrami, and sausages. This training will place an emphasis on maximizing the utilization of an animal, and how to add the most possible value while also producing a delicious product.

- Day 1: Sausage: Intro, pork butchery demo, sausage grinding and stuffing
- Day 2: Smoking: Pork fabrication demo, brining, dry curing, and smoking

Participants will have the opportunity to bring meat home with them each day.



Classes offered in partnership with Mad River Food Hub.

REGISTRATION

To register for the course please visit vtc.edu/trainings or contact Molly Willard at molly.willard@vtc.edu or 802.535.5315.