

SHORT COURSE

Cured Meat

January 16–18, 2018

Sponsored by Department of Animal Science & Meat Science Extension



IOWA STATE UNIVERSITY
Meat Science

www.ans.iastate.edu/meatcourses

SHORT COURSE
Cured Meat
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Topics

Basic Meat Science

Nonmeat Ingredients

Liquid Smoke Application

Injection Systems

Casings and Molds

Use of Nettings

Ham Manufacturing

Bacon Manufacturing

Thermal Processing

Microbiology of
Cured Meat

Hydrocolloids in
Cured Meats



Each day the course begins at 8:00 a.m. and concludes by 5:30 p.m. with breakfast, lunch and breaks included.

There will be social functions each evening to allow participants the opportunity to interact with each other as well as speakers and industry professionals.

The course will conclude at noon on Thursday, January 18, 2018.

The short course focuses on the technology of cured meat production.

Topics range from lectures on basic meat science to demonstrations of processing techniques. Speakers, nationally and internationally recognized authorities in their fields, will provide information about the latest technology available.

This short course is designed for persons with supervisory, production, technical, and marketing responsibilities in commercial meat processing operations.

Enrollment for this course is limited to 60 so that the participants have ample opportunities to interact with speakers and staff and have their questions answered. Iowa State University's modern Meat Laboratory allows participants to observe demonstrations utilizing the latest technology.

Registration

The registration fee for the Cured Meat Short Course is \$900. After December 26, 2017, the fee will be \$975. The fee includes course materials, breakfast, lunch, refreshment breaks and evening social events. Local transportation and transportation between the Des Moines Airport and Gateway Hotel & Conference Center are also included. Registration can be completed online at www.ans.iastate.edu/meatcourses.

Schedule

The course will begin with the registration at 8:00 a.m., Tuesday, January 16, 2018, at the ISU Meat Laboratory. It will conclude by 12:00 p.m. on Thursday, January 18, 2018.

Tuesday: 7:30 a.m.–5:30 p.m. with an optional evening social.

Wednesday: 7:30 a.m.–5:30 p.m. with an optional evening social.

Thursday: 7:30 a.m.–12:00 p.m. If you are flying, you should not book your departure time prior to 3:00 p.m. on Thursday, January 18, 2018.

Lodging

You are responsible for your own hotel arrangements; a block of sleeping rooms has been reserved at:

Gateway Hotel & Conference Center
2100 Green Hills Drive
Ames, Iowa 50014

Please make your reservations before December 26, 2017 to guarantee a room at the conference rate. Reservations made after the deadline are subject to room availability.

Phone: (515) 292-8600

Indicate you are attending the Cured Meat Short Course.

Online: www.gatewayames.com

Click on reservations, then group and enter the code CM2018.

Information on additional courses at the Iowa State University Meat Laboratory can be found at www.ans.iastate.edu/meatcourses.

For questions regarding registration, for more information on the course, or to be placed on the mailing list for future courses contact Matt Wenger at mwenger@iastate.edu or 515-294-9279.

Location

The Cured Meat Short Course will be held at the Iowa State University Meat Laboratory in Ames, Iowa. Parking is not available near the Meat Laboratory so a shuttle bus will transport you between the Gateway Hotel & Conference Center and the ISU Meat Laboratory.

Airport Transportation

Included in your registration is transportation between the Des Moines Airport and the Gateway Hotel in Ames. Transportation can be requested when you register or by emailing mwenger@iastate.edu. Following are a few things to note regarding this service:

- **We only offer the service on Monday, January 15, 2018 (Des Moines to Ames) and Thursday, January 20, 2018 (Ames to Des Moines).**
- If you will be arriving or departing on alternative dates and require shuttle service, we suggest you make a reservation at a hotel near the Des Moines Airport and we will pick-up/drop-off there. Please notify us if that is your intention.
- The shuttle on Monday, January 15, 2018 is scheduled on an as needed basis.
- For those participants requesting transportation to the Des Moines International Airport, the shuttle will depart the Gateway Hotel & Conference Center at 12:30 p.m. for Des Moines on Thursday, January 18, 2018.
- You should not schedule your departure flight prior to 3:00 p.m. on Thursday, January 18, 2018.

Change in Plans

If you need to cancel your registration before December 26, 2017 you may send a substitute or receive a refund less a \$50.00 processing fee. If you need to cancel your registration after December 26, 2017, you may send a substitute or apply your registration fee to another Processed Meats Short Course at the Iowa State University Meat Laboratory. Contact Matt Wenger at mwenger@iastate.edu or 515-294-9279.



SHORT COURSE

Cured Meat

188 Meat Laboratory
914 Stange Road
Ames, IA 50011-1001
P-0422391

ADDRESS SERVICE REQUESTED

Upcoming Processed Meat

SHORT COURSES

at Iowa State University Meat Laboratory

Register Online

at

www.ans.iastate.edu/meatcourses



Dry & Semi-Dry Sausage

April 10–12, 2018

Sausage & Processed Meats

July 16–20, 2018

Basic Sausage

November 13–15, 2018

Cured Meat

January 15–17, 2019

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