October 6–8, 2020

SHORT COURSE

Dry & Semi-Dry Sausage

SPONSORED BY DEPARTMENT OF ANIMAL SCIENCE & MEAT SCIENCE EXTENSION

REGISTER ONLINE AT www.ans.iastate.edu/meatcourses
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, October 8, 2020.

**TOPICS**

- Classification of Dry and Semi-Dry Sausage
- Nonmeat Ingredients
- Use of Starter Cultures
- Chemistry of Dry and Semi-Dry Sausage
- Use of Acidulants
- Dry Sausage Production
- Semi-Dry Sausage Production
- Drying, Smoking and Cooking Basics
- Meat Science
- Casings for Dry and Semi-Dry Sausage
- Microbiology of Dry and Semi-Dry Sausage

The short course focuses on the technology of dry and semi-dry sausage 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.

*Information on additional courses at the Iowa State University Meat Laboratory can be found at [www.ans.iastate.edu/meat courses](http://www.ans.iastate.edu/meat courses). 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.*
REGISTRATION

The registration fee for the Dry & Semi-Dry Sausage Short Course is $975. After September 22, 2020, the fee will be $1,025. This fee includes course materials, breakfast and lunch each day and refreshment breaks. Included is transportation provided by Iowa State University to and from the Des Moines Airport, as well as between the Gateway Hotel & Conference Center, Ames, and the Iowa State University Meat Laboratory. Registration can be completed online at www.ans.iastate.edu/meatcourses.

SCHEDULE

The course will begin with registration at 8:00 a.m., Tuesday, October 6, 2020, at the ISU Meat Laboratory. It will conclude at noon on Thursday, October 8, 2020.

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, October 8, 2020.

 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 September 22, 2020 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 Dry & Semi-Dry Sausage Short Course.

Online: To reserve a room online visit www.ans.iastate.edu/meatcourses and select Make your reservation online in the Lodging section for this course.

LOCATION

The Dry & Semi-Dry Sausage Short Course will be held at the Iowa State University Meat Laboratory. Parking is not available near the Meat Laboratory so a shuttle bus will transport you between the Gateway Hotel & Conference Center and the 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, October 6, 2020 (Des Moines to Ames) and Thursday, October 8, 2020 (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, October 5, 2020 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, October 8, 2020.
• You should not schedule your departure flight prior to 3:00 p.m. on Thursday, October 8, 2020.

CHANGE IN PLANS

If you need to cancel your registration before September 22, 2020 you may send a substitute or receive a refund less a $50.00 processing fee. If you need to cancel your registration after September 22, 2020, 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.
UPCOMING

Dry & Semi-Dry Sausage
188 Meat Laboratory
914 Stange Road
Ames, IA 50011-1001
P-0422391

ADDRESS SERVICE REQUESTED

Iowa State University does not discriminate on the basis of race, color, age, ethnicity, religion, national origin, pregnancy, sexual orientation, gender identity, genetic information, sex, marital status, disability, or status as a U.S. Veteran. Inquiries regarding non-discrimination policies may be directed to Office of Equal Opportunity, 3410 Beardshear Hall, 515 Morrill Road, Ames, Iowa 50011, Tel. 515 294-7612, Hotline 515-294-1222, email eooffice@iastate.edu.

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