April 12–14, 2022

Short Course

Dry & Semi-Dry Sausage

SPONSORED BY DEPARTMENT OF ANIMAL SCIENCE & MEAT SCIENCE EXTENSION

IOWA STATE UNIVERSITY
Meat Science

With a focus on the technology of dry and semi-dry sausage processing, short course 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.

Since the course enrollment is limited to 60, you will have ample opportunity to have your questions answered directly by the speakers and staff. Iowa State University’s modern meat laboratory facilities allow you to observe demonstrations in a setting that provides access to the latest technology.

### TOPICS
- Classification of dry and semi-dry sausage
- Chemistry of dry and semi-dry sausage
- Use of starter cultures
- Use of acidulants
- Drying, smoking and cooking
- Basic meat science
- Nonmeat ingredients
- Dry sausage production
- Semi-dry sausage production
- Casings for dry and semi-dry sausage
- Microbiology of dry and semi-dry sausage

### REGISTRATION

The registration fee for the Dry & Semi-Dry Sausage Short Course is $1,095. After March 22, 2022, the fee will be $1,250.00. This fee includes course materials, lunch, refreshment breaks, and evening social events. Local transportation between the Gateway Hotel & Conference Center and the Meat Lab is also included.

Registration can be completed online at:

[www.ans.iastate.edu/meatcourses](http://www.ans.iastate.edu/meatcourses)
LOCATION AND LOCAL SHUTTLE

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 Courtyard Ames and the Meat Laboratory. If you will be staying at a hotel other than the Courtyard Ames, it will be your responsibility to meet the shuttle departing from the Courtyard Ames each morning at 7:30 a.m.

If you need to cancel your registration before March 22, 2022 you may send a substitute or receive a refund less a $50.00 processing fee. If you need to cancel your registration after March 22, 2022, you may send a substitute or apply your registration fee to another Meat Science Short Course at Iowa State University. Contact Matt Weng- er at mwenger@iastate.edu or 515-294-9279.

MEALS AND SOCIAL EVENTS

Lunch: Will be provided on Tuesday and Wednesday at the Meat Lab.
Breaks: Coffee, soda, bottled water, and snacks will be available all day at the Meat Laboratory.
Evening Reception: Hosted bar and appetizers on Tuesday evening at the Courtyard Ames.

SCHEDULE

The course will begin with registration at 8:00 a.m. on Tuesday, April 12, 2022, at the ISU Meat Laboratory. It will conclude at noon on Thursday, April 14, 2022.

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.

Lodging

A block of sleeping rooms has been reserved at the headquarters hotel with a rate of $109.00 per night plus taxes, including breakfast each day:

Courtyard by Marriott Ames
311 South 17th Street
Ames, Iowa 50010

Phone: (515) 620-5910
Indicate you are attending the Iowa State Dry & Semi-Dry 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.

Please make your reservations before March 22, 2022 to guarantee a room at the conference rate. Reservations made after the deadline are subject to room availability.

AUDIENCE

This short course is designed for persons with supervisory, production, and technical responsibilities in commercial meat processing operations. It will also provide valuable information for those in marketing and supplier industries.

OTHER COURSES AVAILABLE

<table>
<thead>
<tr>
<th>Basic Sausage</th>
<th>Snack Sticks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cured Meat</td>
<td>Fresh Beef</td>
</tr>
<tr>
<td>Dry &amp; Semi-Dry Sausage</td>
<td>Fresh Pork</td>
</tr>
<tr>
<td>Sausage &amp; Processed Meats</td>
<td>HACCP Workshop</td>
</tr>
<tr>
<td>Deli Meats</td>
<td>BBQ Workshop</td>
</tr>
</tbody>
</table>

Visit www.ans.iastate.edu/meatcourses for more information.

CHANGE IN PLANS

If you need to cancel your registration before March 22, 2022 you may send a substitute or receive a refund less a $50.00 processing fee. If you need to cancel your registration after March 22, 2022, you may send a substitute or apply your registration fee to another Meat Science Short Course at Iowa State University. Contact Matt Weng- er at mwenger@iastate.edu or 515-294-9279.