The Fresh Pork Short Course offers a hands-on experience for participants who have an interest in expanding their knowledge of the pork processing industry. Speakers, nationally and internationally recognized authorities in their fields, will provide information about the latest technology available.

Enrollment for this course is limited so that participants can participate in hands-on activities and 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.

**TOPICS**

- Animal handling
- Pork harvest
- Antemortem and postmortem inspection
- Pork carcass fabrication
- Accelerate (hot boning) processing
- Basic meat science
- Non-meat ingredients
- Pork quality
- Fresh sausage production
- Enhanced pork
- Basic microbiology
- Microbiology carcass sampling
- Antimicrobial and carcass intervention

**REGISTRATION**

The fee for the Fresh Pork Short Course is $1,595.00 per person, after February 1, 2022, the fee will increase to $1,750.00 per person. This fee includes course materials, lunch, refreshment breaks, and the Monday evening reception. Local transportation between the Courtyard Ames 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 Fresh Pork Short Course will be held at the Iowa State University Meat Laboratory. Public 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.

SCHEDULE

The shuttle will depart the Courtyard Ames each morning at 7:30 a.m. The course will begin with registration at 8:00 a.m. on Monday and conclude at 5:00 p.m. on Wednesday.

Monday: 7:30 a.m.–5:00 p.m. with an optional evening social.
Tuesday: 7:30 a.m.–5:30 p.m.
Wednesday: 7:30 a.m.–5:00 p.m.

MEALS AND SOCIAL EVENTS

Lunch: will be provided on Monday, 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 Monday evening at the Courtyard Ames.

Lodging

A block of sleeping rooms has been reserved at the headquarters hotel with a rate of $109.00 per night plus taxes.

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

Please make your reservations before January 17, 2022 to guarantee a room at the conference rate. Reservations made after the deadline are subject to room availability.

Phone: 515-620-5910
Indicate you are attending the Fresh Pork 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.

AUDIENCE

This short course is designed for persons working in the meat processing industry with a focus on harvest, fabrication, and processing of hogs. It will also provide valuable information for those in live animal production, marketing, food production, supplier, and other industries related to fresh pork and pork processing.

OTHER COURSES AVAILABLE

Basic Sausage  Snack Sticks
Cured Meat  Fresh Beef
Dry & Semi-Dry Sausage  Fresh Pork
Sausage & Processed Meats  HACCP Workshop
Deli Meats  BBQ Workshop
Visit www.ans.iastate.edu/meatcourses for more information.

CHANGE IN PLANS

If you need to cancel your registration before February 1, 2022 you may send a substitute or you may receive a refund less a $50.00 processing fee. If you need to cancel your registration after February 1, 2022, you may send a substitute or apply your registration fee to another Meat Science Short Course at Iowa State University. Contact Matt Wenger at mwenger@iastate.edu or 515-294-9279.