The course will cover fresh sausage, cooked sausage and dry and semi-dry sausage in addition to sectioned and formed cured meats and whole muscle precooked meats. A special feature will be a presentation on “specialty sausage products.”

The course will use a hands-on approach to meat processing. Under the supervision of an instructor, participants will be divided into teams and have the opportunity to formulate and manufacture a processed meat product.

**TOPICS**

- Basic Meat Science
- Nonmeat Ingredients
- Meat Emulsions
- Natural Smoke Flavors
- Computer Formulations
- Stuffing and Clipping
- Casings
- Moisture Enhanced Meats
- Injection Systems
- Dry and Semi-Dry Sausage
- Thermal Processing
- Microbiology

**REGISTRATION**

The fee for the 2022 Sausage & Processed Meats Short Course is $2,195.00 per person if registered by June 27, 2022. After June 27, 2022, the fee will increase to $2,400 per person. The fee includes course materials, lunch and refreshments each day, and evening social events. Local transportation between the Gateway Hotel and the Meat Lab is also included.

Registration can be completed online at: [www.ans.iastate.edu/meatcourses](http://www.ans.iastate.edu/meatcourses)
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.

Enrollment for this course is limited 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 and gain hands-on experience with the latest technology.

The course will begin at 8:00 a.m. on Monday, July 18, 2022 and concludes by 12:00 p.m. on Friday, July 22, 2022. Breakfast, lunch, and breaks each day are 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.

- **Monday:** 7:30 a.m.–5:30 p.m., evening social
- **Tuesday:** 7:30 a.m.–5:30 p.m., picnic
- **Wednesday:** 7:30 a.m.–5:30 p.m., evening social
- **Thursday:** 7:30 a.m.–5:30 p.m., Wurstfest
- **Friday:** 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 Friday, July 22, 2022.

A block of sleeping rooms has been reserved at the headquarters hotel with a rate of $118.00 per night plus taxes, including breakfast each day:

- **Gateway Hotel & Conference Center**
  2100 Green Hills Drive (exit 146 off US Highway 30)
  Ames, Iowa 50014

Contact the hotel directly to make your own reservation by June 28, 2021 to guarantee a room at the conference rate. Indicate you are attending the Sausage & Processed Meats Short Course. Reservations made after the deadline are subject to room availability and not guaranteed the conference rate.

- **Phone:** 515-292-8600
- **Online:** To reserve a room online visit [www.ans.iastate.edu/meatcourses](http://www.ans.iastate.edu/meatcourses) and select Make your reservation online in the Lodging section for this course.

**OTHER COURSES AVAILABLE**

- Basic Sausage
- Cured Meat
- Dry & Semi-Dry Sausage
- Sausage & Processed Meats
- Deli Meats
- HACCP Workshop
- Snack Sticks
- Fresh Beef
- Fresh Pork
- BBQ Workshop

Visit [www.ans.iastate.edu/meatcourses](http://www.ans.iastate.edu/meatcourses) for more information.

**MEALS AND SOCIAL EVENTS**

- **Breakfast:** Included with your hotel room at Gateway (if you made your reservation outside of the Sausage & Processed Meats Short Course block, breakfast may not be included in the price), you will receive a voucher at check-in.
- **Lunch:** Will be provided on Monday, Tuesday, Wednesday, and Thursday.
- **Breaks:** Coffee, soda, bottled water and snacks will be available all day at the Meat Laboratory.
- **Evening Events:** Hosted bar and appetizers on Monday and Wednesday; hog roast on Tuesday; and Wurstfest on Thursday.

**LOCATION AND LOCAL SHUTTLE**

The Sausage & Processed Meats Short Course will be held at the Meat Laboratory on the campus of Iowa State University in Ames, Iowa. Parking is not available on campus, therefore shuttle will transport participants between the Gateway Hotel & Conference Center and the Meat Laboratory.

**CHANGE IN PLANS**

You may substitute another person at any time prior to the start of the course. If you need to cancel your registration before July 1, 2022 you may receive a refund less a $50.00 processing fee. If you need to cancel your registration between July 2, 2022 and July 8, 2022, you may receive a 50% refund. If you cancel your registration between July 9, 2022 and the start of the course, no refund will be issued. Contact Matt Wenger at mwenger@iastate.edu or 515-294-9279 if you have changes to your plans.