DRY & SEMI-DRY SAUSAGE
SHORT COURSE

APRIL 6-8, 2027

About the Dry & Semi-Dry Sausage Short Course

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 enrollment in this short course 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 $1,495. After March 15, 2027, the fee will be $1,600. Registration will close by March 29, 2027. The registration fee includes course materials, lunch, refreshment breaks, the Tuesday evening social, and transportation between the Gateway Hotel and the Meat Lab.

Register online or scan QR Code
www.ans.iastate.edu/meatcourses

IOWA STATE UNIVERSITY
Meat Science

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 suppliers industries.

Schedule

The shuttle departs the Gateway Hotel each morning at 7:30 for the ISU Meat Laboratory. See Location and Shuttle section for more details.

Tuesday: 7:30 am - 5:30 pm
(optional evening social)

Wednesday: 7:30 am - 5:30 pm

Thursday: 7:30 am - 1:00 pm

Meals & Social Events

Breakfast: Included with hotel room (if booked outside of Cured Meat Short Course Block, breakfast may not be included in price)

Lunch: Provided Tuesday/Wednesday

Breaks: Coffee, soda, bottled water and snacks available all day at Meat Laboratory

Tuesday Evening Social: Hosted bar and appetizers Gateway Hotel & Conference Center

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

Lodging

A block of sleeping rooms has been reserved at the headquarters hotel with a rate of $137.00 per night plus taxes and includes breakfast each day.

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

Information on reserving a room at the conference rate will be sent after your paid registration is received.

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 March 22, 2027, you may receive a refund less a $50 processing fee. If you need to cancel your registration between March 22, 2027, and March 29, 2027, you may receive a 50% refund. If you cancel your registration between March 30, 3037, and the start of the course, no refund will be issued.

For any changes in your plans, contact:
Matt Wenger | 515-294-9279
mwenger@iastate.edu

Other Courses Available

- Basic Sausage
- Fresh Beef
- Cured Meat
- Fresh Pork
- Dry & Semi-Dry Sausage
- HACCP Workshop
- Sausage & Processed Meats

More details:
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