With a focus on the technology of cured meat 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.

Enrollment for this short course is limited to 60 participants, 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**

- Current products and market trends
- Basic meat science
- Non-meat ingredients
- Pork carcass fabrication
- Condensed Natural Smoke
- Bacon manufacturing
- Thermal processing
- Casings, nettings, and molds
- Whole muscle manufacturing
- Lethality & stabilization following appendix A and B
- Injection systems
- Microbiology of cured meat
- Restricted ingredients
- Packaging
- Use of antimicrobials and antioxidants

**REGISTRATION**

Registration for the 2022 Cured Meat Short Course will open on October 1, 2021. The registration fee for the Cured Meat Short Course is $1,095.00. After December 28, 2021, the fee will be $1,250.00. This fee includes course materials, lunch, refreshment breaks, and the Tuesday 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 Location for the Cured Meat Short Course will be 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 ISU 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 December 28, 2021 you may send a substitute or receive a refund less a $50.00 processing fee. If you need to cancel your registration after December 28, 2021, 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.

CHANGE IN PLANS

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 Cured Meat 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 January 6, 2022 to guarantee a room at the conference rate. Indicate you are attending the Cured Meat Short Course. Reservations made after the deadline are subject to room availability and not guaranteed the conference rate.

SCHEDULE

The course will begin with registration at 8:00 a.m. on Tuesday, January 18, 2022, at the ISU Meat Laboratory. It will conclude by noon on Thursday, January 20, 2022. If you are flying, you should not book your departure time prior to 3:00 p.m. on Thursday, January 20, 2020.

Tuesday: 7:30 a.m.–5:30 p.m. with an optional evening social.
Wednesday: 7:30 a.m.–5:30 p.m.
Thursday: 7:30 a.m.–12:00 p.m.

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.

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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.

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.

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