

## MEAT PROCESSING AND FOOD SAFETY

\$2,995 - Price includes textbook, hard hat, frock, 5 inch boning knife, 12 inch butcher knife and safety cutting glove.

Name: \_\_\_\_\_ Age: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Phone: \_\_\_\_\_

E-mail address: \_\_\_\_\_

Method of payment:

\_\_\_\_\_ check payable to SUNY Cobleskill

\_\_\_\_\_ Visa

\_\_\_\_\_ MasterCard

\_\_\_\_\_ Discover

Credit card # \_\_\_\_\_

Expiration date \_\_\_\_\_

Name on credit card (please print):  
\_\_\_\_\_

Shirt size: \_\_ sm \_\_ med \_\_ lg \_\_ xl

Glove size: \_\_ xsm \_\_ sm \_\_ med \_\_ lg \_\_ xl



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[www.cobleskill.edu/meatpro](http://www.cobleskill.edu/meatpro)



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# Meat Processing and Food Safety Certificate Program



## PROGRAM OVERVIEW

SUNY Cobleskill is proud to be the only SUNY school in the state of New York to operate a USDA approved meat processing facility. This enables the school to process their own livestock as well as livestock from local producers. Operating under Hazard Analysis and Critical Control Points (HACCP) protocol ensures that our program participants will learn the latest food safety and sanitation guidelines. Students will obtain a basic understanding of the steps involved in livestock processing from slaughtering to the actual retail cut we see at the store.

This intensive hands-on training program is designed to provide the knowledge and skills students require to enter employment in the meat processing industry. Students will be skilled in sanitation, food safety, slaughter, meat cutting and processing. As part of the students' preparation for the industry, the program consists of specialized training in the accuracy of cutting, knife handling, portion control, merchandising and the utilization of all products. Hands-on training in meat animal slaughter, primal fabrication, retail cutting, value added products (sausage), wrapping and storage of finished product. Safety, sanitation including USDA HACCP (Hazard Analysis Critical Control Point), customer relations from custom cutting to product pick up and invoicing will be part of this program.

## PROGRAM OUTLINE

### Unit One: Safety and Sanitation

Students will learn and practice the importance of plant safety and sanitation. The instructor will cover the mind set of working safely with equipment (knives, band saws and grinders) as well as the seven principals of HACCP. Material covered in this unit will give the student the basic knowledge needed to create their own HACCP program.

### Unit Two: Species Harvesting/Slaughtering

Each student will be given the opportunity to experience the harvesting of livestock in this intensive hands-on course. Students will be taught the skills and techniques needed to slaughter and prepare lamb/goat, pork, and beef for processing. Slaughtering and processing will be performed in accordance with Federal Meat Inspection regulations. Included in the course are the sanitation aspects of meat handling as well as the standard operating procedures under USDA including, HACCP recording keeping for each species slaughtered.

### Unit Three: Primal Fabrication, Retail Cutting and Wrapping

Part Lecture, part hands-on, during this part of the program students will gain the knowledge to break carcasses into smaller units or primals normally received by retail stores. Primals will then be cut and wrapped to individual retail orders. This processing will be done in accordance with Federal Meat Inspection regulations working with the facilities HACCP program. Lectures will cover the fundamental differences in species fabrication and why these differences exist.

### Unit Four: Customer Relations

As an added benefit, participants will be taught customer service skills by working with different clients using a cutting specifications sheet.

