

Cured Meats Workshop

March 14-15, 2017 | Cornell University



Cornell University
Dairy Foods Extension

The Cured Meats Workshop is tailored to small-scale meat processors and restaurant owners interested in creating a value-added meat product for their customers.

The course consists of lecture sessions that will cover basic charcuterie, meat fabrication, casings, grinding, as well as an overview of HACCP, scheduled processes, and testing. Participants will also learn through on-hands sessions the basics of cured meats production in coppa, pancetta, speck and others.

The course is ideally suited for:

- Small-scale Meat Processors
- Restaurant Owners

The course is instructed by industry experts and Cornell Dairy and Meat Foods Extension.

Register online at <http://bit.ly/CUCuredMeats>

Lodging Information: VisitIthaca.com/Lodging

**On-Campus Parking Information:
<https://ipp.cornell.edu/content/short-term-parking-options>**



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