About the short course
Learn innovative meat processing strategies to enhance your business! Industry experts will present innovative strategies and techniques of sausage production and other types of innovative meat processing ideas to maximize your business profits.

This new Meat Processing and Safety short-course will cover fresh sausage, cooked sausage, dry, semi-dry, and fermented sausage in addition to live demonstration on natural cured meats and whole muscle precooked meats. Special features of the short-course may include production of reduced sodium, reduced salt, reduced fat products, and using special ingredients to enhance your product.

Space is limited to 40 participants!

What will I gain from this short course?
This 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. The program will provide step-by-step meat processing techniques for adding value to your current products, developing new products, and maximizing the productivity of your processing facility. Alternating between the classroom and our fully-equipped meat processing plant, you'll receive personalized training from our professional instructors and hands-on experience while producing sausages, hams, and innovative new muscle meats.

Who should participate?
This program is designed for persons with research, supervisory, production, and technical responsibilities in commercial meat processing operations. It will also provide valuable information for those in product development, product formulation, quality control, marketing, and supplier industries.

Tuesday (10:00 am) - Thursday October 8-10, 2013
Extension Food Science Training Facility
100 Cedar Street, Room 242
Athens, Georgia

Presented by the
Extension Outreach Program
Department of Food Science & Technology
College of Agricultural & Environmental Sciences
The University of Georgia
Course Schedule: The course will begin at 10:00 a.m. on Tuesday morning, Oct. 8, 2013, in the Extension Food Science Training Facility. The course will conclude at 4:00 p.m. on Thursday, Oct. 10, 2013.

Enrollment: Enrollment is limited to 40 so that participants will have ample opportunity to interact with speakers and staff and have their questions answered. The University of Georgia's modern Meat Laboratory allows participants to observe demonstrations and gain hands-on experience with the latest meat processing technology.

Special Topics of Interest:
- Meat formulations for maximum benefits
- Techniques to extract protein for better yield
- Natural, collagen, and cellulose casings
- Calculation and exercise on green weight, injection percentages, and yield effects
- Natural cure ingredients, curing times, holding times, and brine temperatures
- Natural and liquid smoke for enhanced flavor and color
- Using GMPs for product safety

Course Instructors may include:
- Alex Stelzleni, UGA Meat Science
- Yen-Con Hung, UGA Food Science, Griffin
- Romeo Toledo, UGA Food Science
- Estes Reynolds, AgFood Development
- Glenn Echols, GA Dept. of Ag Meat Inspection
- Anand Mohan, UGA Food Science
- and other industry specialists

WORKSHOP REGISTRATION
Pre-registration is required. Register by Sept. 24, 2013 - fee $500.00. The registration fee includes instruction materials, supplies, lunches, morning and afternoon refreshment breaks, tuition and certificate. Lodging, parking fees, breakfasts and evening meals are NOT included.

Register three or more from the same company to receive $50 per person discount on registration fee.

LODGING: Participants are responsible for their own lodging. A block of rooms at the UGA Hotel at the Georgia Center, 1197 South Lumpkin Street, Athens, will be held until Sept. 24, 2013. Call 1-800-884-1381 and request the “MPS2013” group to get special rate of $89.00 (1 queen bed), plus tax. Or make reservation online with a credit card, go to https://webapps.georgiacenter.uga.edu/Hotel/ and enter the block code “MPS2013” and select the dates for your stay.

PARKING: If you are driving to the course, please note that no public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. From there, it is a short walk to the Food Science Building. Print the map with more detailed directions at http://EFSonline.uga.edu.

NOTE: A confirmation email that the course will take place will be sent to all registrants about two weeks prior to the course. Please do not make non-refundable travel arrangements until confirmation is received. EFS is not responsible for any penalties that may be incurred.

CANCELLATION POLICY: To cancel, make a substitution or verify registration, call the EFS office at (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before Sept. 20, 2013, will be refunded. NO REFUND if received after Sept. 24, 2013, or no show.

TRANSPORTATION: Airline access to Athens available via Atlanta's Hartsfield-Jackson International Airport (ATL), which is about 90 minutes away from Athens via ground transportation or 45 minutes by air. Shuttle from Atlanta to Athens: Groome Transportation has 14 shuttles to and from the Atlanta Airport to Athens - see www.groometransportation.com or call (706) 410-2363 for schedule and reservations. Georgia Skies shuttle flights to Athens-Ben Epps Airport (AHN) may be booked online via most travel internet sites or call toll free 1-877-849-4997. Shuttle service from Athens Airport is available to hotel guests.

REGISTERED 3 OR MORE FROM THE SAME COMPANY TO RECEIVE $50 PER PERSON DISCOUNT ON REGISTRATION FEE.

PAYMENT METHODS:
CHECK or MONEY ORDER:
Make payable to University of Georgia and mail with this completed form to:
Meat Processing & Safety Workshop
240 Food Science Bldg.
Athens GA 30602-2610

ONLINE CREDIT CARD REGISTRATION:
Please go to the calendar at http://EFSonline.uga.edu and click on the link to our secure registration website.