



2019 PORK BUTCHERY SCHOOL

SATURDAY, MAY 18, 2019 ■ NCSU SCHAUB HALL ■ RALEIGH, NC

Who Should Attend?

NC State Pork Butchery School is open to the general public as a basic pork processing workshop. Participants will be able to gain hands-on experience cutting a pork down into primal and retail cuts. This workshop is ideal for beginners or those wanting more experience in meat processing.

North Carolina State University's Processed Meat Laboratory has the equipment to demonstrate the various techniques to produce high quality and safe charcuterie.



What Will You Receive?

All participants will get a six-inch boning knife, a NC State Pork Butchery School apron, lunch and fresh pork to take home (bring a cooler for safe transport home).

Safety waiver: We will cover lab safety and proper use of cutlery, but all participants must sign a waiver prior to working in the NC State Processed Meat Lab and handling any knives.



Pork Butchery School Tentative Agenda

7:30 am	Coffee and donuts will be available
8:00	Welcome and class overview
8:30	Hog production in NC
9:00	Break
9:15	Introduction to pork carcass breakdown and cutting safety lesson
10:00	Pork carcass cutting demo
12:00 pm	Lunch will be provided
12:45	Student will be assigned to groups and break down a pork carcass
2:30	Break
2:45	Basic sausage production
3:30	Fresh sausage production demonstration
5:00 pm	Package products to take home Adjourn

Registration Information

Cost: \$350.00 per person

Note: Enrollment is limited to 12 students

All Participants Receive:

- Six-inch boning knife
- NC State Pork Butchery School apron
- Lunch
- Fresh pork to take home
(bring a cooler for safe transport home)

Questions?

Contact Dr. Dana Hanson
919-515-2958

To register for the class and get online payment information visit:

<https://foodsafety.ncsu.edu/workshops/>