

With any questions regarding the Master Meat Crafter Program, please contact:

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2024-2025 Master Meat Crafter Program



- Department of Animal & Dairy Sciences
- UW-Meat Science & Animal Biologics Discovery
- Wisconsin Department of Agriculture, Trade, and Consumer Protection
- College of Agricultural & Life Sciences

What is it?

The Master Meat Crafter Program is a highly regarded and first of its kind meat industry training program offered by the University of Wisconsin Meat Science program. It is designed to provide participants with a well-rounded, in-depth, and comprehensive knowledge of meat science, food safety, and meat processing principles. The approximately 2-year program requires completion of four elements for successful graduation and subsequent distinction as “Master Meat Crafter.” Acceptance into this program will be based upon the quality and content of the required training program application. Applicants with at least 5 years of experience in ownership, operation, or employment in a meat processing facility will be viewed favorably. The program is limited to 35 participants per class.



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Coordinated by:

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Jeff Swenson, WI DATCP



**Meat Science &
Animal Biologics Discovery**
UNIVERSITY OF WISCONSIN-MADISON

Program Elements

Program Timeline

Program Fee

Six 3-day Workshops- (in-person required)

- 1) Animal Harvest & Product Utilization School
(January 23-25, 2024)
- 2) Fresh Meats School
(April 30-May 2, 2024)
- 3) Food Safety & Meat Microbiology School
(August 13-15, 2024)
- 4) Meat Curing School
(January 14-16, 2025)
- 5) Cooked & Emulsified Sausage School
(May 20-22, 2025)
- 6) Fermented & Dry Cured Meat Product School
(September 9-11, 2025)

HACCP Training for Meat and Poultry Processors is required to be completed by the end of the first year of 2-year program if not previously taken (please see our website for HACCP class offerings)

Homework Assignments

At least six homework assignments will be administered throughout the program to expand on specific learning objectives.

Mentorship Program

Each participant will be expected to mentor an employee or other individual on various meat science and meat processing topics based upon the knowledge and principles learned from Master Meat Crafter Training Program. Participants must develop their own mentoring program (approved by training program personnel) prior to the beginning of mentoring.

Plant Project

Participants will be required to conduct an in-plant research project. Projects are chosen by the MMC candidate and approved by the training program personnel. For example, a participant might choose to research the role phosphates have on yields. That participant would need to research phosphates develop and carry out a small in-plant study regarding phosphates (i.e. impact of cook yields from different levels or types), and write a report about the project. Scheduled progress reports for your project will occur as needed. A final written report will be required in order to graduate. Participants will be required to present their plant

Year One

- Animal Harvest & Product Utilization School
- First Homework Assignment
- Fresh Meats School
- Second Homework Assignment
- Food Safety & Meat Microbiology School
- Third Homework Assignment
- Presentation and Approval of Plant Project and Mentorship Programs

Year Two

- Meat Curing School
- Fourth Homework Assignment
- Cooked & Emulsified Sausage School
- Fifth Homework Assignment
- Fermented & Dry Cured Meat Product School
- Sixth Homework Assignment
- Mentorship Program/Plant Project Updates
- Completion of Mentorship and Plant Projects
- Graduation Ceremony and Presentation of Plant Projects & Mentorship Programs

Program costs are \$11,000. Fees can be paid in full up front or broken into 8 quarterly installments. Fees include registration for all schools and graduation, participant materials and handouts, business meals/banquets and transportation to events in Madison. and are due by December 30, 2023. Enrollment is limited to 35 people.

Distinction as Master Meat Crafter

After successfully completing the four program elements, candidates will receive the distinction of "Master Meat Crafter" at a formal graduation ceremony on December 11-12, 2025, to signify the completion of the program.



