



Meat Science &  
Animal Biologics Discovery  
UNIVERSITY OF WISCONSIN-MADISON

# Basic Meat Processing Workshop

August 26-28, 2025

This annual workshop short course takes a comprehensive approach to understanding general meat processing technologies. Participants will learn the practical science and manufacture of sausage and whole muscle products. A team of university instructors, supplier specialists, and award-winning sausage makers will provide a science-to-production education focusing on the important aspects leading to successful meat processing. Product manufacturing demonstrations featuring fresh, cooked (ground and emulsified), and dry & semi-dry sausages and cured whole muscle meats (bacon and ham) will reinforce important concepts discussed in the classroom.

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## Topics Covered

Processors from every level of experience can benefit from this program with content focused on those interested in, or currently involved in, the meat snack industry. Enrollment is limited to 50 registrants to maximize learning opportunities and personal interactions with speakers.

- Meat Science
- Non-Meat Ingredients
- Sausage Casings
- Fresh Sausage (+ Demo)
- Emulsified Sausage (+ Demo)
- Cooked Sausage (+ Demo)
- Dry- & Semi-Dry Sausage (+ Demo)
- Artisanal Meat Processing
- Meat Microbiology & Product Shelf-Life
- Pathogens of Concern
- Cooking & Smoking
- Meat Plant Sanitation
- Show Quality Ham & Bacon Processing (+ Demo)

## Registration

Registration link coming June 17, 2025. Registration fee is \$750 per person.

Fee includes course materials & handouts, refreshments, lunches, a Wednesday evening reception, and local transportation between the DoubleTree hotel and the MSABD building. *Lodging, parking, and other meals are not included.*





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# ***Location, Lodging, & Transportation***

## **Location**

The Cooked and Emulsified Sausage School is held at the state-of-the-art, Meat Science and Animal Biologics Discovery building on University of Wisconsin-Madison Campus.

*1933 Observatory Dr.  
Madison, Wisconsin 53706*

## **Lodging**

A block of rooms is reserved for this program at the Embassy Suites Madison Downtown . A link and code to book a room in the room block will be shared soon.

*Embassy Suites Madison Downtown  
231 S. Pinckney St.  
Madison, WI 53703*

## **Transportation**

A shuttle service will be provided between the Embassy Suites Madison Downtown and the MSABD building. If you are not staying at the Embassy Suites, you will be responsible for either meeting the shuttle each morning or providing your own transportation.

If providing your own transportation, parking is available next to the MSABD building (Lot 67, 2002 Linden Dr.; Lot 36, 1635 Observatory Dr). Follow this [map](#) for more information. Rates are \$1/30 min for the first 3 hours and \$1/hour thereafter. Maximum rate is \$15/day.

## ***Change in Plans?***

You may substitute another person at any time prior to the start of the course. If you need to cancel your registration before August 12, you may receive a refund less a \$50.00 processing fee. If you cancel your registration between August 12 and the start of the course, no refund will be issued. If you fail to cancel, no refund will be issued.

**If you have questions regarding registration or otherwise,  
Please contact Ky Peters at [kpeters26@wisc.edu](mailto:kpeters26@wisc.edu)**



UW-Madison Meat Science



[meatsciences.cals.wisc.edu/short-courses-workshops](http://meatsciences.cals.wisc.edu/short-courses-workshops)