



Meat Science &  
Animal Biologics Discovery  
UNIVERSITY OF WISCONSIN-MADISON

# Fermented & Dry-Cured Meat School

September 16-18, 2025

The Fermented and Dry Cured Meat Product School takes a comprehensive approach to understanding the art and science of dry and semi-dry sausage making, as well as dry curing. Participants will be taught the complex changes that take place during the fermentation, cooking, and drying of dry & semi-dry sausages. Participants will also gain an in-depth understanding of all facets of the dry curing process. We will explore the physical/chemical changes that occur in these products during their manufacture. To facilitate a stronger understanding of topics reviewed, laboratory demonstrations will be held to reinforce important concepts discussed in the classroom.

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## Topics Covered

Processors from every level of experience can benefit from this program. This course serves as one of the six required workshops for Master Meat Crafter (MMC) accreditation. Additional space will be available to those who are not in the MMC program but wish to attend this course.

- Basic Meat Science for Fermented & Dry-Cured Products
- Dry- & Semi-Dry Sausage Technology
- Formulating Finished Product Specifications
- Manufacturing Demonstrations
- Starter Cultures & Bio-preservatives
- Thermal Processing & Drying
- Encapsulation 101
- Food Safety & Microbiology
- Dry-Cured Meat Product Technology
- Balance Sheets & Marketing Concepts
- Regulatory Aspects of Dry-Cured Meats
- Manufacturing Systems

## Registration

Registration link coming July 8, 2025. Registration fee is \$1,500 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.*



UW-Madison Meat Science



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



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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 DoubleTree by Hilton Madison Downtown. A link and code to book a room in the room block will be shared soon.

*DoubleTree by Hilton Madison Downtown  
525 W Johnson St.  
Madison, WI 53703*

## **Transportation**

A shuttle service will be provided between the DoubleTree by Hilton Madison Downtown and the MSABD building. If you are not staying at the DoubleTree, 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 September 2, you may receive a refund less a \$50.00 processing fee. If you cancel your registration between September 2 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)**

