

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

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# 2026-2027 Master Meat Crafter Program



## What is it?

The Master Meat Crafter Program is a highly regarded meat industry training program offered by the University of Wisconsin Meat Science program. It provides participants with well-rounded, in-depth, and comprehensive knowledge of meat science, food safety, and processing principles. The 2-year program requires completion of four elements to successfully graduate and gain distinction as "Master Meat Crafter." Acceptance into this program is based upon the quality and content of the required program application. Applicants with at least 5 years of experience in ownership, operation, or employment in a meat processing facility will be viewed favorably. Class size is limited to 35 participants.

Presented in collaboration with:

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

Coordinated by:

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**Extension**  
UNIVERSITY OF WISCONSIN-MADISON



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

## Program Elements

### 1. Six 3-day Workshops

- 1) Animal Harvest & Product Utilization School  
(January 20-22, 2026)
- 2) Fresh Meats School  
(May 12-14, 2026)
- 3) Food Safety & Meat Microbiology School  
(August 11-13, 2026)
- 4) Meat Curing School  
(January 2027)
- 5) Cooked & Emulsified Sausage School  
(May 2027)
- 6) Fermented & Dry Cured Meat Product School  
(September 2027)

HACCP Training for Meat and Poultry Processors  
– Required if not previously taken

### 2. Homework Assignments

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

### 3. 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.

### 4. Plant Project

Participants are required to conduct an in-plant research project. Projects are chosen by the MMC candidate and approved by the training program personnel. A participant will carry out a small in-plant study and write a report about the project. Scheduled progress reports for your project will occur as needed. A final written report will be required to graduate. Participants will present their plant project at the graduation program ceremony.

## Program Timeline

### Year One

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

### Year Two

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

## Program Fee

Program costs are \$12,500. 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 September 30, 2027. 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 in December 2027, to signify the completion of the program.



**2023 Master Meat Crafter Graduating Class**