



Fresh Meats School

May 12-14, 2026

This biennial short course takes a comprehensive approach to understanding fresh meats from carcass to finished product. Participants will learn about the science, safety, and production from a group of nationally and internationally recognized authorities in their fields. Instructors and experts from industry and academia will teach various topics of fresh meat processing including the chemistry of fresh meats, meat fabrication, food safety, and the latest technologies available for further processing.

To facilitate a stronger understanding of topics discussed, processing demonstrations will be held in the Meat Science & Animal Biologics Discovery USDA pilot plant to reinforce important concepts discussed in the classroom. Processors from every level of experience can benefit from this program with content focused on those interested in, or currently involved in, the fresh meat industry.

Topics Covered

- Basic Meat Science
- Basic Poultry Science & Technology
- Meat Color
- Quality & Yield Grading
- Pork, Beef, and Poultry Fabrication (+demo)
- Secondary Processing Systems & Technologies
- Manufacture of Fresh Sausage (+demo)
- Poultry Processing
- Fresh Meat Equipment Technologies (+demo)
- Forming Technologies (+demo)
- Moisture Enhanced Fresh Pork, Beef, and Poultry (+demo)
- Co-Extrusion (+demo)
- Functional Ingredients for Fresh Meats (+demo)
- Regulatory & Food Safety for Fresh Meats
- Packaging Systems for Fresh Meats

Registration Opens March 3, 2026

Registration is \$1450 per person. Late registration begins April 21, 2026 and is \$1550. Registration closes April 28, 2026.



Fresh Meats School

May 12-14, 2026

Location, Lodging, & Transportation

Location

The Meat Snacks Short Course will be held at the state-of-the-art, Meat Science and Animal Biologics Discovery building on the University of Wisconsin-Madison Campus.

1933 Observatory Dr.
Madison, Wisconsin 53706

Lodging

A room block is reserved for this program at the DoubleTree by Hilton Downtown Madison. **A link to book a room will be shared in your registration confirmation email.**

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, nearby 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 April 28, you may receive a refund less a \$50.00 processing fee. If you cancel your registration between April 28 and the start of the course, no refund will be issued. If you fail to cancel, no refund will be issued.

Please contact Ky Peters, kpeters26@wisc.edu, for questions, substitutions, and cancelations.