

**FRESH MEATS SCHOOL**  
**University of Wisconsin-Madison**  
**Meat Science & Animal Biologics Discovery**  
**April 30 – May 2, 2024**

**Tuesday, April 30, 2024**

7:30 a.m.	Shuttle departs from the DoubleTree Hotel for the University of Wisconsin Meat Science & Animal Biologics Discovery (UW-MSABD) Building
7:45	Registration & Pre-Test
8:15-8:30	Welcome and Introductions
8:30-9:45	Basic Meat Science
9:45-10:15	BREAK and Group Picture
10:15-11:15	Basic Poultry Science & Technology
11:15-12:00	Meat Color
12:00-1:00	LUNCH
1:00-2:30	Pork Fabrication Discussion & Activity (Cutting Room)
2:30-3:00	BREAK & Fresh Meat Product Display
3:00-4:00	Secondary Processing Systems in the Meat Industry
4:00-5:00	Manufacture of Fresh Sausage
5:15	Shuttle departs the UW-MSABD building for the DoubleTree Hotel
6:00-8:00	Reception at the Nitty Gritty

**Wednesday, May 1, 2024**

7:15 a.m.	Shuttle departs the DoubleTree Hotel for the UW-MSABD building
7:45-8:30	Poultry Processing
8:30-9:15	Fresh Meat Equipment Technologies
9:15-10:00	Forming Technologies

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10:00-10:15	BREAK
10:15-11:00	Moisture Enhanced Fresh Pork, Beef, and Poultry
11:00-12:00	Co-Extrusion Technologies
12:00-1:00	LUNCH
1:00-3:00	<b>Fresh Meat &amp; Sausage Manufacturing Demonstrations (4–30-minute rotations)</b>  Formed Products (Tomahawk Former) Fresh Sausages (Co-extrusion; pre-rigor bratwurst) Fresh Sausages (Spice vs. oleoresin chorizo; different casings) Enhanced & Marinated Products (Injected pork loins; marinated turkey tenders)
1:00-1:30	Processing Breakouts---Rotation 1 Group 1: Fabrication Room (Forming Products) Group 2: Processing Room (Co-Extrusion) Group 3: East Processing Room (Spice vs. Oleoresin) Group 4: Bioproducts Room (Enhanced & Marinated)
1:30-2:00	Processing Breakouts---Rotation 2 Group 4: Fabrication Room (Forming Products) Group 1: Processing Room (Co-Extrusion) Group 2: East Processing Room (Spice vs. Oleoresin) Group 3: Bioproducts Room (Enhanced & Marinated)
2:00-2:30	Processing Breakouts---Rotation 3 Group 3: Fabrication Room (Forming Products) Group 4: Processing Room (Co-Extrusion) Group 1: East Processing Room (Spice vs. Oleoresin) Group 2: Bioproducts Room (Enhanced & Marinated)
2:30-3:00	Processing Breakouts---Rotation 4 Group 2: Fabrication Room (Forming Products) Group 3: Processing Room (Co-Extrusion) Group 4: East Processing Room (Spice vs. Oleoresin) Group 1: Bioproducts Room (Enhanced & Marinated)
3:00-3:15	BREAK
3:15-4:15	Functional Ingredients for Fresh Meats

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- 4:15-4:45 Poultry Fabrication Discussion & Demonstration (Demo Cooler)
- 4:45-5:30 Manufacture of Fresh Poultry Products and Sausages
- 5:40 p.m. Shuttle departs the UW-MSABD building for the DoubleTree Hotel
- 6:15 Evening Program at the DoubleTree Hotel
- Professional Development Activity: Problem Solving

**Thursday, May 2, 2024**

- 7:30 a.m. Shuttle departs the DoubleTree Hotel for the UW-MSABD building
- 8:00-9:30 Beef Fabrication Discussion & Demonstration (Demo Cooler)
- 9:30-10:30 Quality & Yield Grading of Beef, Pork, and Lamb
- 10:30-10:45 BREAK
- 10:45-11:30 Understanding Food Nutrition
- 11:30-12:15 Regulatory and Food Safety Elements of Fresh Meats
- 12:15-1:00 LUNCH
- 1:00-2:00 Introduction to Sensory Science
- 2:00-2:45 Packaging Systems for Fresh Meats
- 2:45-3:30 MMC Plant Project and Mentorships Conversation Part 2
- 3:30 Post-Test & Concluding comments
- 3:45 p.m. Shuttle departs the UW-MSABD building for the DoubleTree Hotel