



Artisanal Meat Processing Workshop

June 9-11, 2026

This brand-new workshop takes a comprehensive approach to “old world” meat products. The course will explore traditional production of historically important processed meat products, while marrying it with modern manufacturing technologies and current food safety requirements. Participants will learn about the science, safety, and production of an array of “heritage” products ranging from fresh sausages, cooked & emulsified sausages, dry & semi-dry sausages, dry-cured whole muscle products, liver & scalded sausages, and many more.

Instructors (including award-winning sausage makers) will work alongside experts from industry and academia to share their knowledge about these historically significant and unique products. A blend of classroom discussion and significant interactive manufacturing demonstrations held in the Meat Science & Animal Biologics Discovery USDA pilot plant will provide a strong understanding of science, technology, and food safety. Product sampling, evaluation, and discussions will complement classroom presentations and plant manufacturing demonstrations, including a unique “Old World Wurst” evening.

Meat processors, chefs, and individuals with a culinary arts focus at any level of experience can benefit from this program. The workshop’s content will be targeted toward those interested in or currently involved in manufacturing “old world” products, as well as those tasked with innovational research & development responsibilities. This course will provide a comprehensive education on artisanal meat processing for attendees with diverse backgrounds, needs, and interests.

Topics Covered

- Basic Meat Science
- Non-Meat Ingredients
- Raw Materials and Their Functionality
- Sausage Casings
- Cooking & Smoking
- Equipment for Artisanal Product Manufacture
- History of Heritage Meat Processing
- Artisanal Fresh Sausages (+ Demo)
- Artisanal Emulsified Sausages (+ Demo)
- Artisanal Cooked Sausages (+ Demo)
- Artisanal Dry- & Semi-Dry Sausages (+ Demo)
- Artisanal Dry-cured products (+ Demo)
- Artisanal Liver & Scalded Sausages (+ Demo)
- Artisanal Meat Processing Food Safety
- Artisanal Meat Product Markets & Marketing

[REGISTER HERE](#)

- Members of state affiliate organizations qualify for the **discounted rate of \$650**.
 - After registration, **within 2 business days** please email Ky Peters (kpeters26@wisc.edu) either 1. **proof of your membership to your organization** or 2. **the contact information of your organization for verification**.
- For non-state affiliates, the cost of this course is **\$1,450**.
- Late registration begins **5/19/2026** (Late State Affiliate = \$750; Late Non-State Affiliate = \$1550)
- Registration closes **5/26/2026**





Meat Science &
Animal Biologics Discovery
UNIVERSITY OF WISCONSIN-MADISON

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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 after May 19, you may receive a refund less a \$50.00 processing fee. If you cancel your registration between May 26 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.

