

BUTCHERY,

the age-old craft of transforming whole animals into delectable cuts of meat, is both an art form and a science.

Behind the skilled hands of a butcher lies a world of precision, technique, and knowledge. Understanding the tools, techniques and principles opens an amazing culinary door.



ARTISANAL MODERN MEAT BUTCHERING



COLLEGE UP

ABOUT THE PROGRAM

You will learn about all aspects of the meat production industry and participate in an internship with a local meat processing facility, butcher shop, or harvester. Skills learned include:

- Meat industry knowledge and history
- Humane handling practices, selection, and care of animals
- Carcass fabrication, cut identification, and further processing methods
- Smoking, grinding, curing, and brining
- Meat labeling, packaging, and retail operations
- Food safety and sanitation practices following ServSafe principles and complete the ServSafe™ certification exam

PROGRAM HIGHLIGHTS

- **Short-term Technical Diploma**
- **Weekend Classes:** In-person labs on Saturdays with limited weekday online coursework.
- **Grant Funded:** Full tuition for this program is available on a limited basis, thanks to Department of Agriculture, Trade, and Consumer Protection Meat Talent Development grant.

KICKSTART YOUR FUTURE IN A HIGH-DEMAND CAREER!

- Begin as a butcher or slaughter-person.
- Continue post-secondary education in a variety of fields, including animal sciences, food engineer, and meat microbiology.
- Utilize skills for at-home or on-farm slaughter and processing.

Starts January 2024!
Apply online at www.swtc.edu

FOR MORE INFO

HEATHER OPPOR
Meat Talent Program
Coordinator/Instructor



608.692.4383

hopper@swtc.edu

Accommodations:

608.822.2632 (tdd: 608.822.2072) | disabilityservices@swtc.edu

Southwest Tech is committed to legal affirmative action, equal opportunity access, and diversity of its campus community. www.swtc.edu/equality • 10-12-23