



Meat Science

Deer Processing Workshop



October 24, 2015, Andrew Boss Laboratory of Meat Science

The program focuses heavily on hands-on demonstrations of all aspects of venison processing, from field dressing deer, to carcass fabrication, further processing, food safety and cookery methods. In addition to viewing live demonstrations, those in attendance will have the opportunity to participate first-hand in the fabrication of fresh venison products.

Registration Includes:

- Lunch
- Workshop binder including all presented material
- Minnesota Meat Science Hat
- Refreshments throughout the workshop
- Access to industry and academic professionals

Registration is limited to 30 participants

Cost of the program is \$125/person. Registration due by October 23, 2015 and can be completed at :

www.regonline.com/deerprocessingworkshop

For further information, please contact the program coordinator:

Dr. Ryan Cox

1364 Eckles Avenue

St. Paul, MN 55108

Phone: 612-624-3063 or email: ryancox@umn.edu

Agenda

7:30am

Registration of all participants, distribution of materials and refreshments

8:00am

"Field Dressing" In-Person Demonstration

- Dr. Ryan Cox and Tristan McNamara, University of Minnesota Meat Science

9:00am

"Proper Knife Maintenance and Sharpening"

- Dr. Ryan Cox, University of Minnesota Meat Science

9:45am

"Carcass Fabrication" Hands-On Experience

- Workshop Participants, Supervised by University of Minnesota Meat Science

12:00pm Lunch, *Provided with Registration*

1:00pm

"Sausage and Jerky" In-Person Demonstration

- Dr. Ryan Cox and Tristan McNamara

2:30pm

"Food Safety in the Field and Home"

- Carissa Nath, Agriculture Utilization Research Institute

3:00pm

"Culinary Applications for Venison"

Demonstration Followed by Product Tasting

- Scott Pampuch, District Executive Chef, University of Minnesota