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Artisanal Modern Meat Butchery Program

Course Curriculum

Semester 01 (Tuition: \$1,130)

Course #	Course Title	Credits
30-316-301	Introduction to the Meat Industry	1

Credits: 1 Lecture Hours: 36

This course will give students the opportunity to explore the various aspects of the meat industry. Students will gain a broad understanding of the components that comprise the meat industry. An emphasis will be placed on the history of meat science, the modernization that has occurred throughout history and where we are today.

30-316-302	Humane Handling, Slaughter, and Fabrication	2
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Credits: 2 Lecture Hours: 36 Lab Hours: 72

This course explores the transition from muscle to meat. Students will gain in-depth knowledge of the importance and principles of humane pre-slaughter handling and stunning with emphasis on compliance with the Humane Slaughter Act and protection of meat quality and worker safety. Sanitary dressing procedures will be presented with emphasis on meat quality, safety, and compliance with inspection-related regulations. Students will gain knowledge and experience in the fabrication and storage of fresh cuts from common meat animal species.

30-316-303	Processed Meat Manufacturing	2
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Credits: 2 Lecture Hours: 36 Lab Hours: 72

This course will focus on the study and practice of commercial meat processing methods including curing, smoking, sausage manufacturing and the manufacturing of ready to serve meat products. The production of common types of processed meat products will be included such as fresh sausages, dry and semi-dry sausages and cured meat products. Emphasis will be given to factors influencing final eating quality and food safety.

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Semester 02 (Tuition: \$670)

Course #	Course Title	Credits
30-316-304	Meat Marketing and Merchandising	2

Credits: 2 Lecture Hours: 36

This course introduces students to the subject of meat retail operations. Students will complete hands-on lab activities, lectures, homework, and field trips to develop the skills necessary to properly price meat products for sale as well as how best to market product through direct and retail outlets. Students will actively practice all aspects of meat production, inventory management, and customer service skills. This, with a focus on sanitation, safety, equipment usage, and product storage and handling should leave students with a comprehensive understanding of the requirements for entry-level meat cutting and clerk positions within butcher shop environments as well as developing sales plans for their own products.

30-316-305	Artisanal Modern Meat Butchery Internship	2
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Credits: 2 Lecture Hours: 0 Occupational Hours: 216

Students will obtain professional work experience with a cooperating employer in meat production and processing. This experience will occur off campus and students will be expected to spend a set amount of time with their assigned employer.

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Total Credits: 9

Estimated Total Tuition*: \$1,800