

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 BUTCHERY



COLLEGE UP

ABOUT THE PROGRAM

You will learn about all aspects of the meat production industry and participate in a 216-hour 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**
- **Hybrid Classes:** Eight in-person labs on Saturdays, five in-person field trips, and 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.

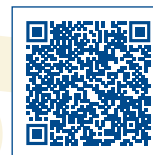
KICKSTART YOUR FUTURE

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!

**Learn more and apply online
swtc.edu/butchery**



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

This project was supported, in whole or in part, by the Wisconsin Department of Agriculture, Trade, and Consumer Protection (DATCP). The views expressed in written materials, publications, speakers, and moderators do not necessarily reflect the official policies of DATCP; nor does any mention of trade names, commercial practices, or organization imply endorsement by the State of Wisconsin.

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