# CHARCUTERIE AND CURED MEATS
MARCH 14-15, 2017

## TUESDAY, MARCH 14, 2017

<table>
<thead>
<tr>
<th>Time</th>
<th>Topic</th>
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| 9:00am | • Meet and Greet  
|       | • 2-day course overview                                                |
| 9:30am | Charcuterie                                                            |
|       | • Definition  
|       | • History  
|       | • Modern resurgence  
|       | • Menu Diversification  
|       | • Profitability                                                        |
| 10:00am | Whole Hog                                                              |
|       | • Various styles of fabrication  
|       | • Product types                                                        |
| 12:30pm | Lunch and Lecture featuring deli meats from McCann’s Local Meats      |
|       | Casings                                                                |
|       | • Varieties  
|       | • Handling  
|       | • Linking                                                              |
| 1:00pm | Twine Practice                                                         |
|       | • Sinch Knot  
|       | • Continuous Knot  
|       | • Bubble Knot                                                          |
| 1:30pm | Grinding                                                              |
|       | • Machine Parts  
|       | • Progressive grind                                                    |
| 2:30pm | Salami Production: Hot Sopressatta                                     |
### 3:00pm
**Hogs**
- Breeds
- Feeds
- Farmer/Slaughter Facility Communication

### 4:00pm
**Adjourn**

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### WEDNESDAY, MARCH 15, 2017

<table>
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| 9:00am | Salt  
Bacteria  
Mold                                                                 |
| 10:00am| Production  
- Coppa  
- Lonza  
- Culatello  
- Pancetta  
- Speck  
- Testa  
- Livermurst  
- Weiswurst |
| 11:30am| Lunch and Lecture featuring Charcuterie Platter from McCann’s Local Meats  
Food Safety  
- HACCP  
- Scheduled Process Review |
| 2:30pm | Testing  
- pH meters  
- Water Activity meters  
- Lab testing |
| 3:00pm | Final Q & A  
Product Auction |

*Instructor: Kevin McCann, Owner/Head Butcher, McCann’s Local Meats*