



CHARCUTERIE AND CURED MEATS MARCH 14-15, 2017

TUESDAY, MARCH 14, 2017

| Time | Topic |
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| 9:00am | <ul style="list-style-type: none">• Meet and Greet• 2-day course overview |
| 9:30am | Charcuterie <ul style="list-style-type: none">• Definition• History• Modern resurgence• Menu Diversification• Profitability |
| 10:00am | Whole Hog <ul style="list-style-type: none">• Various styles of fabrication• Product types |
| 12:30pm | Lunch and Lecture featuring deli meats from McCann's Local Meats Casings <ul style="list-style-type: none">• Varieties• Handling• Linking |
| 1:00pm | Twine Practice <ul style="list-style-type: none">• Sinch Knot• Continuous Knot• Bubble Knot |
| 1:30pm | Grinding <ul style="list-style-type: none">• Machine Parts• Progressive grind |
| 2:30pm | Salami Production: Hot Sopresatta |



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| 3:00pm | Hogs <ul style="list-style-type: none">• Breeds• Feeds• Farmer/Slaughter Facility Communication |
| 4:00pm | Adjourn |

WEDNESDAY, MARCH 15, 2017

| Time | Topic |
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| 9:00am | <ul style="list-style-type: none">• Salt• Bacteria• Mold |
| 10:00am | Production <ul style="list-style-type: none">• Coppa• Lonza• Culatello• Pancetta• Speck• Testa• Livermurst• Weiswurst |
| 11:30am | Lunch and Lecture featuring Charcuterie Platter from McCann's Local Meats Food Safety <ul style="list-style-type: none">• HACCP• Scheduled Process Review |
| 2:30pm | Testing <ul style="list-style-type: none">• pH meters• Water Activity meters• Lab testing |
| 3:00pm | Final Q & A Product Auction |

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