



CHARCUTERIE AND CURED MEATS

MAY 31- JUNE 1, 2017

Wednesday, May 31, 2017

Time	Topic
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
3:00pm	Geneva Experiment Station- and everything it has to offer!



3:30pm	Hogs <ul style="list-style-type: none">• Breeds• Feeds• Farmer/Slaughter Facility Communication
4:00pm	Adjourn

Thursday, June 1, 2017

Time	Topic
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
12:30pm	Lunch and Lecture featuring Charcuterie Platter from McCann's Local Meats Testing <ul style="list-style-type: none">• pH meters• Water Activity meters• Lab testing
2:00pm	Food Safety <ul style="list-style-type: none">• HACCP• Scheduled Process Review
3:00pm	Final Q & A Product Auction

Instructors: Kevin McCann, Owner/Head Butcher, McCann's Local Meats and MacKenzie Waro, Livestock Processing & Marketing Specialist, Harvest NY