



2019 CHARCUTERIE SCHOOL

APRIL 1, 8, 15, & 29, 2019 • NCSU SCHAUB HALL • RALEIGH, NC

Who Should Attend?

This short course is designed for the professional chef or anyone in the food industry that wants to learn the art and science of making high quality cured meats. The main focus will be how to combine elements of salt and time to create love!

To accommodate your busy schedule, this workshop will be held on Monday afternoons from 1:00 pm - 5:00 pm. Enrollment will be limited to 15 people, so you will have ample opportunity to interact with the instructors.

North Carolina State University's Processed Meat Laboratory has the equipment to demonstrate the various techniques to produce high quality and safe charcuterie.



Products Made at NC State Charcuterie School:

Coppa, Pancetta, Lomo, Spanish Style Chorizo, Italian Style Salami, Summer Sausage, German Bratwurst, Cajun Boudin, Pit Smoked Ham, South African Boerewors, and Hickory Smoked Bacon.

Topics Include:

- Basic meat science and pork carcass cutting
- Classification of different sausages
- Microbiology and chemistry of dry/semi-dry sausage
- Use of starter cultures
- Production of various fresh, dry and semi-dry sausages
- Introduction to dry cured whole muscle specialty meats
- Development of a HACCP plan and variance for NCREHS

Speakers

Dr. Dana J. Hanson, Extension Meat Specialist at NC State University, Department of Food, Bioprocessing and Nutrition Sciences, teaches numerous classes at NC State including Muscle Foods, Charcuterie, and Pork Quality and Safety.

He works with the diverse food industry in North Carolina focusing on new product innovation, quality and safety of all meat products.

Dr. Ben Chapman, Extension Food Safety Specialist, NC State, Department of Youth, Family and Community Sciences, his program investigates human behaviors and creates interventions aimed at food handlers, managers, and organizational decision-makers; the gate keepers of safe food.

He co-hosts a biweekly pod cast called Food Safety Talk and tries to further engage folks online through Instagram, Twitter, Facebook, YouTube and, maybe not surprisingly, Pinterest. Follow him on Twitter @benjaminchapman.



Charcuterie School Schedule



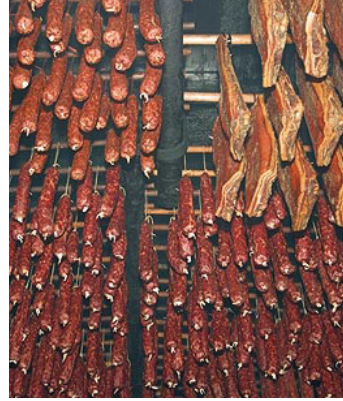
Session 1 ■ April 1

- Selecting Quality Materials for Charcuterie by Recognizing Differences in Meat Quality
- Whole Hog Carcass Cut Up and Cut Identification
- Salt & Time – How to Make Dry, Cured Meats: Coppa, Pancetta, Lomo



Session 2 ■ April 8

- Hands on Salami and Summer Sausage Production
- Got Culture? Better Understanding of Meat Fermentations
- Proper Equipment Selection for Making High Quality Charcuterie



Session 3 ■ April 15

- Meat Curing ... Ham and Bacon
- Formulation Brines for Curing
- Basics of Smoking Meats
- What It Takes to Apply for a NCREHS Variance



Session 4 ■ April 29

- Fresh Sausage Making... Bratwurst, Boudin and Boerewors ... Oh My!
- Putting Together Charcuterie Plates



Registration Information

APRIL 1, 8, 15, & 29, 2019 ■ 1:00–5:00 PM
NCSU SCHAUB HALL ■ RALEIGH, NC

Cost: \$500.00 per person

Note: Enrollment is limited to 15 students

Participants receive:

- 16 hours of hands-on instruction
- samples of the various products made during the workshop
- course workbook

Questions? Contact Dr. Dana Hanson, 919-515-2958

For registration and online payment information visit:

<https://commerce.cashnet.com/NCSUCALS?ITEMCODE=CALS-CS2019>

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