



2021 BUCKEYE FRESH MINI MEAT CUTTING WORKSHOPS

Want to learn more about food animal processing? Ohio State University extension meat specialists are offering a two-day workshop to help the current labor force face challenges brought forth by the 2020 pandemic.

What To Expect: Participants will have a better understanding of anatomy, muscle myology, cutting guidelines, food safety, meat quality, the role of processed meat and government regulated non-meat ingredients (i.e. salt, phosphates, nitrites, etc.) finalized by conducting hands-on cutting tests to understand the impact of yields on profit margins.

Interested? Email:

Dr. Lyda G. Garcia, Extension Meat Specialist,
garcia.625@osu.edu

WORKSHOP DATES

**Workshops are Friday and Saturday
8 AM – 5 PM**

Choose one of the following dates:

- **March 26 & 27**
- **April 9 & 10**
- **April 23 & 24**
- **May 7 & 8**
- **May 21 & 22**

Who Can Attend: Anyone (18 years of age and older) interested, or currently, working in meat processing plants.

Cost: \$125 (for both days)

Method of Payment: Credit Card

Location: OSU Animal Sciences Building,
The Ohio State University Room 111 -
Indoor Arena; 2029 Fyffe Court, Columbus,
OH 43210

*In order to follow university and state guidelines, personal protective equipment (PPE) and sanitizers will be provided. Additionally, social distancing will be practiced.

*Lunch will be catered. Please note any food allergens during registration.

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THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

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