

SUNY Cobleskill

Meat Processing and Food Safety Certificate
May 17 - June 11, 2021

Lamb/Goat May 17- 21	
Beef May 24 - June 2	
HACCP June 3 - 4	
Pork June 7 - 11	

Full Certificate: \$4,950

This certificate program consists of specialized training in the accuracy of cutting, knife handling, portion control, merchandising and the utilization of all products. Hands-on training includes: animal slaughter, primal fabrication, retail cutting, valued-added products, safety, sanitation, packaging, and HACCP standards.

Limited Space Available!

Register link: https://cobleskill.formstack.com/forms/meat_processing_and_food_safety_certificate

PACE - PACE@cobleskill.edu - (518)255-5528