



Meat Processing and Food Safety Certificate

This intensive, basic training certification program provides the knowledge and skills necessary to attain employment in the meat processing industry. The program delivers specialized training in whole carcass utilization, equipment use and sanitation within federal compliance.

Course runs 7 am - 5 pm Monday through Friday.

**FOUR WEEK COURSE
SEPT 12 - OCT 7**

\$6,000

**On Campus Housing Available
\$20/day**

TOPICS INCLUDE

Livestock Slaughter • Humane Handling • Sanitation
Carcass Fabrication and Optimization • Knife Handling
Food Safety/HACCP • Equipment Use/Safety
Packaging/Labeling • Value-Added Products

Limit 10 paid-in-full registrants

For more information: cobleskill.edu/workshops

SUNY Cobleskill

ABOUT SUNY COBLESKILL

With an emphasis on applied learning and experiential, interdisciplinary education, SUNY Cobleskill prepares students for successful careers, advanced studies, and engaged citizenship. An accredited, baccalaureate, residential college, SUNY Cobleskill fosters a rich academic tradition that spans more than 100 years. Today, students are enrolled in 55 baccalaureate and associate degree programs offered through two schools – The School of Agriculture and Natural Resources, and The School of Business and Liberal Arts and Sciences. A contiguous farm, with an equestrian center and 200-cow dairy facility is housed on the modern, 902-acre campus, that features outstanding educational facilities including cold and warm water fish hatcheries, specialized classrooms and laboratories, two state-of-the-art culinary arts teaching kitchens, a student-run restaurant, child development and child care centers, and an art gallery and graphic design center. More information about SUNY Cobleskill can be found at Cobleskill.edu.



GROW • SUSTAIN • RENEW