

Creative Sausage Making

January 16 and 17, 2014

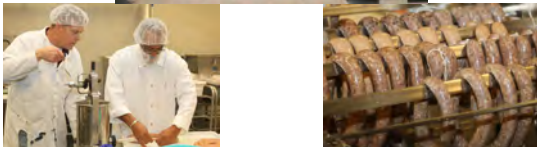
Rosenthal Meat Science and Technology Center
Texas A&M University



Creative Sausage Making

was developed by the processed meats experts at Texas A&M AgriLife after numerous requests for a basic sausage course that would allow a "first timer" to be successful, or a "seasoned" veteran to pick up some new tips. The hands-on workshop will engage participants in important aspects of sausage making from meat selection, ingredients, casings, stuffing, equipment, processing and final finished product. Participants will manufacture their own sausages (smoked and fresh sausage) and have an opportunity to take some home for further evaluation.

This workshop is for those who wish to increase their knowledge and/or gain experience in sausage making. Whether you want to introduce a line of sausage products for your restaurant, or make your own sausage for tailgating parties, this course will help you understand the art and science of sausage making.



Program Agenda

Day 1

8:30am Check-in at Kleberg Animal & Food Sciences Center

9:00am Basic Sausage Making Principles

Understand the basics of selecting the right meat, ingredient, casings and equipment to manufacture high-quality sausage products

10:45 am Break

11:00 am Product Formulation and Processing

Guidelines in developing sausage formulations

12:30 noon Lunch

1:15pm Product Manufacture

Hands-on participation by students developing and making small trial batches of different sausages.

1:00 pm Beef and pork type sausage products

2:30 pm Break

2:45 pm Chicken and Turkey sausage products

4:15 pm Thermal Processing (all products)

What temperatures, cooking cycle, humidity level, etc. will work the best for different sausage applications?

4:45 pm Wrap Up-Q/A Session

5:00 pm Adjourn

Day 2

8:00 am Check-in at Rosenthal Meat Science Technology Center

8:30 am Assessing Product Quality and Safety

Participants will taste and evaluate their sausage products to determine what are acceptable product quality and safety attributes for sausage

10:30 am Break

10:45 am Resources for Sausage Making, Packaging and Shelf-life

11:30 noon Workshop evaluation/Q&A

12:00 noon Adjourn

For more information on the Creative Sausage Making workshop or for information on how to register (\$325 per person), send an email to dgriff@tamu.edu or check <http://animalscience.tamu.edu> for an on-line link to our registration site (coming soon at <https://agriliferegister.tamu.edu>). Hotel reservations can be made at the Ramada Inn, (979-846-0300, Group Code = Meat Workshop).

Course developers retain the right to cancel if a minimum number of course participants do not register.