

# OntarioLearn Course

## INTRODUCTION TO MEAT PROCESSING

**COURSE CODE:** KT-MP100

**DATE:** May 13 to August 19, 2025

**APPLICATION DEADLINE:** May 13, 2025

**DELIVERY FORMAT:** Online asynchronous

**COURSE OVERVIEW:** In this course, students will learn the fundamentals of beef, pork, and poultry primal and sub-primal cuts. Food safety, meat traits along with hand and power tools will be examined as they are important elements in the meat cutting industry. Students will learn how to break down a beef and chicken carcass.

**REQUIRED TEXT:** Canadian Professional Meat Cutting by Daniel Westgeest. Published by Tellwell, 3rd Edition. ISBN 9780228801917

**COST:** \$200 plus the cost of the textbook  
*Payment is due upon registration. Invoicing a sponsor/funding agency requires a purchase order. The purchase of the textbook is the responsibility of the student prior to course commencement.*

**OTHER INFORMATION:**

OntarioLearn is a collection of shared online post-secondary courses offered right at your fingertips. OntarioLearn offers students easy access to a wide variety of high-quality courses, programs and services online.

[CLICK TO REGISTER](#)

In Partnership With

 OntarioLearn



**For more information, please contact Emily Deegan  
at 705-370-4342 ext 213 or by email at [EmilyDeegan@Kenjgewinteg.ca](mailto:EmilyDeegan@Kenjgewinteg.ca)**

*Every attempt is made to ensure the accuracy of the information provided in this fact sheet. Kenjgewin Teg and its partners reserve the right to modify any course, program, curriculum, fee, timetable or location at any time. As a community-based delivery program with its partner, this program offering is subject to approved funding and sufficient enrolment.*

P.O BOX 328, 374 HIGHWAY 551, M'CHIGEENG, ON, P0P 1G0 T: 705.370.4342 - W: KENJGEWINTEG.CA