

OntarioLearn Course

INTRODUCTION TO MEAT PROCESSING

COURSE CODE: KT-MP100

DATE: January 14th to April 22nd, 2025

APPLICATION DEADLINE: January 14th, 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 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.

SCAN TO REGISTER



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 OntarioLearn

**For more information, contact Emily Deegan
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