



# 2021 BUCKEYE FRESH MINI MEAT CUTTING WORKSHOPS

Want to learn more about food animal processing? Ohio State University extension meat specialists are offering a two-day workshop to help the current labor force face challenges brought forth by the 2020 pandemic.

**What To Expect:** Participants will have a better understanding of anatomy, muscle myology, cutting guidelines, food safety, meat quality, the role of processed meat and government regulated non-meat ingredients (i.e. salt, phosphates, nitrites, etc.) finalized by conducting hands-on cutting tests to understand the impact of yields on profit margins.

## Interested? Email:

Dr. Lyda G. Garcia, Extension Meat Specialist,  
[garcia.625@osu.edu](mailto:garcia.625@osu.edu)

## WORKSHOP DATES

Workshops are Friday and Saturday  
8 AM – 5 PM

Choose one of the following dates:

- March 26 & 27
- April 9 & 10
- April 23 & 24
- May 7 & 8
- May 21 & 22

**Who Can Attend:** Anyone (18 years of age and older) interested, or currently, working in meat processing plants.

**Cost:** \$125 (for both days)

**Method of Payment:** Credit Card

**Location:** OSU Animal Sciences Building, The Ohio State University Room 111 - Indoor Arena; 2029 Fyffe Court, Columbus, OH 43210

\*In order to follow university and state guidelines, personal protective equipment (PPE) and sanitizers will be provided. Additionally, social distancing will be practiced.

\*Lunch will be catered. Please note any food allergens during registration.

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COLLEGE OF FOOD, AGRICULTURAL,  
AND ENVIRONMENTAL SCIENCES

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