

Texas Tech University



Meat School *in Spanish*

October 4- 10, 2015

Day	Saturday 3	Sunday 4	Monday 5	Tuesday 6	Wednesday 7	Thursday 8	Friday 10	Saturday 11	Sunday 12
Topic	opening	Good Manufacturing Practices and Management	Good slaughter practices	Good Manufacturing Practice	Value Added in Meats	Food safety & Processing	University Football		
AM	Arrival- Lubbock	Farm Animal Welfare	Good slaughter practices	Good Manufacturing Practice	Non-meat ingredients <small>Phosphates Gums and carrageenan Salts Others.</small>	Processing plant Tour	Culinology demonstration	"Tailgating Experience"	Departure from Lubbock
		Ruminant Nutrition		Meat cuts					
		Swine Nutrition	Animal welfare in slaughter plants	Safety-Manufacturing	Safety-Processing				
		Animal health	Sanitary design for slaughter plants	Laboratory Secondary processing. Manufacturing and cuts for packaging	Laboratory Value Added in Meats				
		safety pre-harvest	safety post-harvest						
		Farm management	Management of slaughter plants						
Lunch	opening of the Meat School en espanol	Lunch	Lunch	Lunch	Lunch	Lunch	Game Time		
PM	The Meat Industry. Challenges and Opportunities	Production farm tour	Laboratory. Primary slaughter and processing	Laboratory Secondary processing. Manufacturing and cuts for packaging	Maduration Mechanical softening Marination Formed products Emulsified products Breaded products Cooking, Smoking, Drying and Packing	Heat Treatments	"Tailgating Experience"	 Texas Tech University Red Raiders Vs. Iowa State University Cyclones	Good trip! Until the next time
	Opening Dinner			Functional Properties of Meat		Useful life			
	Reception			Meat color		Regulatory Aspects			
				Water Retention Capacity		Packaging for the Meat Industry			
Dinner				Sensory demonstration. Color, Odor	Sub-products of the meat industry				
Dinner				Waste Management					

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