

# UConn

ANIMAL SCIENCE

## UConn MEAT 101 WORKSHOP

JOIN US FOR A TWO-PART MEAT SCIENCE AND PROCESSING WORKSHOP, FEATURING FOOD SCIENCE EXPERTS FROM THE UCONN DEPARTMENT OF ANIMAL SCIENCE.

**SATURDAY, OCTOBER 4, 2025**  
**UConn STORRS CAMPUS**



### MORNING SESSION

## MEAT SCIENCE LECTURES

**Time:** 9 AM – 12 PM

**Fee:** \$50 per participant

**Capacity:** 100

This session will feature lectures highlighting the basics of slaughter, grading, and meat processing as well as the science responsible for meat color, tenderness, and microbiology.

### AFTERNOON SESSION

## HANDS-ON TRAINING MEAT PROCESSING

**Time:** 12:30 PM – 3 PM

**Fee:** \$100 per participant

**Capacity:** 20

This session will feature laboratory activities highlighting live animal nutrition, cookery methods, tenderness, packaging, bloom, fiber type, and processing.

### ADVANCED REGISTRATION IS REQUIRED

REGISTER FOR ONE OR BOTH SESSIONS BY **SEPTEMBER 26, 2025**, BY  
VISITING: [S.UCONN.EDU/MEAT-101](https://s.uconn.edu/meat-101)

\*\*\*LUNCH NOT PROVIDED\*\*\*