

Open to restaurant owners, chefs, food safety professionals, farmers, entrepreneurs, food processors, food workers, and members of the public!

## **Presenters**

Dr. Gary Sullivan and Dr. Byron Chaves from the University of Nebraska-Lincoln Dr. Jeng-Hung Liu and Dr. Jian Yang from the University of Guam

## **MEAT PROCESSING WORKSHOP**

**August 5, 2023** | 8:45 a.m. - 12 p.m.

• Drying and curing shelf-stable products and hands-on practice making beef and pork jerky

**August 7, 2023** | 8:45 a.m. - 5 p.m.

- Emulsified products and hands-on practice making smoked snacks and sticks
- Processing/breakdown of carcass

Fee: \$30\* | Capacity: 20

**Location** | UOG ALS Bldg., Room 104

## HACCP CERTIFICATION WORKSHOP

**August 8, 2023** | 8:45 a.m. - 5 p.m.

- Good manufacturing practices
- Environmental monitoring

**August 9, 2023** | 8:45 a.m. - 12 p.m.

• Seven HACCP principles and food safety plans

Fee: \$30\* | Capacity: 25

**Location** | UOG ALS Bldg., Room 104

\*Registration fee includes course materials, certification (for the Food Safety workshop), refreshments on Aug. 5 and 9, and lunch on Aug. 7 and 8.

Register for one or both workshops by Aug. 2, 2023, by contacting: Audrey Flores at (671) 735-2021 or floresa14787@triton.uog.edu Clarissa Barcinas (671) 735-2029 or csnbarcinas@triton.uog.edu