

Sausage Smoking and Curing

Certificate (C125)

Required Courses

MCAB 1118	Sausage Food Safety and Sanitation.....	2 cr
MCAB 1120	Hazard Analysis & Critical Control Points- HACCP	3 cr
MCAB 1122	Sausage Industry Communication	2 cr
MCAB 1124	Intro to Sausage Making.....	3 cr
MCAB 1126	Basic Sausage Making.....	2 cr
MCAB 1128	Advanced Sausage Making	2 cr
MCAB 1130	Internship in Sausage Making and Curing	2 cr

GRADUATION REQUIREMENT - 16 CREDITS

Description

Everything is better with bacon! The sausage smoking and curing program is the only hands-on program in the state of Minnesota. This program will provide students a unique opportunity to learn about the entire process of make all types of sausages. As a student in the sausage smoking and curing program you will have the opportunity to learn:

- Meat Science: Gain a solid foundation in meat science, including muscle structure, composition, and quality attributes.
- Ingredients and Seasonings: Learn about the role of various ingredients and seasonings in sausage flavor, texture, and appearance.
- Sausage Types and Styles: Study the characteristics and production methods of different sausage types, such as fresh sausages, cooked sausages, and dried sausages.
- Meat Processing: Understand the steps involved in meat preparation, including grinding, mixing, stuffing, and shaping.
- Curing Processes: Explore the science and techniques of curing, including dry curing, brine curing, and smoke curing.
- Fermentation: Learn about the role of fermentation in sausage flavor development and preservation.
- Quality Control: Understand the importance of quality control measures in ensuring the safety and acceptability of sausages.
- Food Safety: Gain knowledge of food safety regulations and practices to prevent foodborne illnesses.

Outcomes

By completing this program, students will achieve the following learning outcomes:

- Demonstrate a deep understanding of the principles of sausage making and curing;
- Create a written food safety and operational document to meet industry standards;
- Identify differences between fresh, cooked, and shelf-stable sausages; and
- Produce a variety of sausages, including fresh, cooked, and dried sausages.

Pre-Program Requirements

Some courses may require students to meet College Placement Levels in reading, writing, and/or math. See an advisor for more information.

For insurance purposes, internships may require that students be 18 years old.

Graduation Requirements

In addition to the program requirements, students must meet the following conditions in order to graduate:

- College Cumulative GPA Requirement: cumulative grade point average (GPA) of credits attempted and completed at CLC must be at least 2.0;
- College Technical Core GPA Requirement: cumulative GPA of credits attempted and completed towards the technical core of the diploma or degree must be at least 2.0;
- Residency Requirement: students must complete 25% of their credits at Central Lakes College.

Career & Transfer

This program prepares individuals to process meat and non-meat ingredients into smoked and cured products in commercial establishments and to function as licensed sausage makers. It includes instruction in product recognition for beef, veal, lamb, pork, poultry into smoked products; retail and wholesale smoking and curing; packaging and counter display; shop safety; meat sanitation, storage and rotation; quality control; meat handling laws and regulations; and customer service.

It will prepare students for careers such as:

- Sausage-making apprentice
- Food science technician
- Food safety specialist
- State and Federal meat inspector
- Meat market manager
- Retail/wholesale meat processors