

ADVANCED MEAT CUTTING AND BUTCHERY

Technical Diploma

Program Code: 31-008-2

Total Credits: 28

Mid-State's Advanced Meat Cutting and Butchery technical diploma prepares students to perform professional meat harvesting, fabrication, and processing in butcher shops, meat markets, and commercial processing facilities. Instruction includes humane handling and harvest fundamentals, carcass breakdown, retail meat cutting, value-added processing, sanitation and food safety, and operation of industry-standard equipment. Graduates of this program are prepared for advanced roles in the meat industry, including retail and commercial processing, value-added production, grocery operations, and small-scale farm enterprises, as well as owning or operating their own business. You will develop the technical and interpersonal skills needed for success and learn proper regulatory and food safety practices. Hands-on activities include full harvest and fabrication sequences, cutting and packaging retail-ready products, producing value-added items, completing HACCP and sanitation exercises, practicing effective shop management and customer service, and participating in an industry-related internship.

To learn more about this program, visit mstc.edu/programs.

ACADEMIC ADVISOR

To schedule an appointment with an academic advisor, call 715-422-5300. Academic advisors will travel to other campuses as necessary to accommodate student needs. For more information about advising, visit mstc.edu/advising.

NEW STUDENT CHECKLIST

Complete the following steps to prepare for your New Student Advising appointment with your academic advisor:

- Submit a Mid-State application at mstc.edu/apply.
- Send official transcripts to:
Mid-State Technical College
Student Services
500 32nd Street North
Wisconsin Rapids, WI 54494
- Complete the Free Application for Federal Student Aid (FAFSA) at fafsa.gov. Mid-State's Financial Aid team is available to assist with your FAFSA application and to answer your financial aid questions. Contact Financial Aid or schedule an appointment at mstc.edu/financial-aid.
- Set up student MyCampus account at mstc.edu/mycampus-assistance.
- Schedule a New Student Advising appointment at mstc.edu/advising.

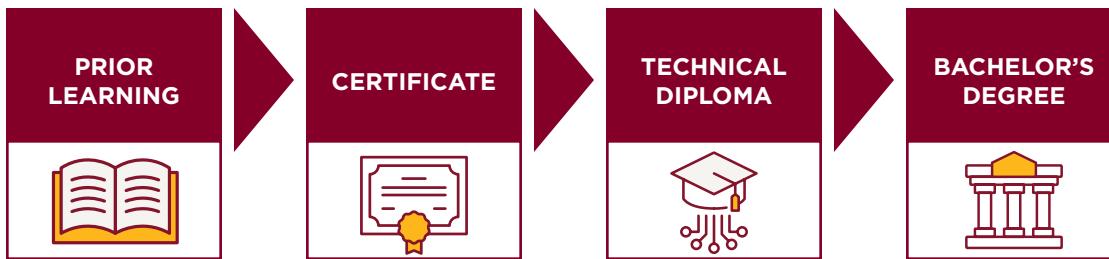
mstc.edu • 888-575-6782 • TTY: 711



Adams Campus • Marshfield Campus • Stevens Point Downtown Campus • Wisconsin Rapids Campus • Virtual Campus • AMETA® Center

Mid-State does not discriminate on the basis of race, color, national origin, sex, disability, or age in its program, activity, or employment. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Vice President - Human Resources; 500 32nd Street North, Wisconsin Rapids, WI 54494; 715-422-5325 • AAEO@mstc.edu. 3/2026-AC

CAREER PATHWAY



Career pathways help you build your education step by step. Each stage offers one or more credentials that are recognized by employers and lead to real jobs—and you can keep building toward your career goals as you go.

Begin at any point.

Prior Learning

Credit for Prior Learning

- Certifications and Licenses
- Military Experience
- National/Standardized Exams
- Transfer Credit
- Work and Life Experience

Learn about Credit for Prior Learning at mstc.edu/cpl.

High School Credit

- High School Dual Credit
- Mid-State Fast Track

Learn about High School Credit at mstc.edu/dc.

Certificate

- Meat Cutting and Butchery (9 Credits)
- Meat Processing and Retail (9 Credits)

Technical Diploma

- Culinary Production Line Cook (20 Credits)
Start Your Career: Food Service Specialist, Line Cook, Production Cook, Station Cook, Sous Chef
- Advanced Meat Cutting and Butchery (28 Credits)
Start Your Career: Butcher, Meat Cutter, Meat Clerk, Meat Processor/Owner

Bachelor's Degree

For those interested in continuing their education, Mid-State offers transfer guides with various four-year colleges and universities. For more information, visit mstc.edu/transfer.

Other Options

Related Programs: Agribusiness Science and Technology, Animal Science, Culinary Arts, Hospitality Management, Hospitality Specialist

OUTCOMES

Employers will expect you, as an Advanced Meat Cutting and Butchery graduate, to be able to:

- Apply ethical and humane livestock harvesting practices in compliance with industry regulations and best practices.
- Demonstrate proficiency in meat cutting, fabrication, and processing techniques for various species, including beef, pork, lamb, and specialty meats.
- Implement principles of food safety, sanitation, and meat microbiology to ensure product integrity and regulatory compliance.
- Operate and maintain meat processing equipment to optimize efficiency, yield, and workplace safety.
- Manage retail meat sales operations, including customer engagement, inventory control, pricing strategies, and marketing techniques.

TECHNICAL SKILLS ATTAINMENT

The Wisconsin Technical College System (WTCS) has implemented a requirement that all technical colleges measure outcomes attained by students. This requirement is called Technical Skills Attainment (TSA). The main objective of TSA is to ensure graduates have the technical skills needed by employers. Faculty will let students know when and how the TSA is being assessed in the program.

TECHNICAL STANDARDS

Students enrolled in the Advanced Meat Cutting and Butchery program must be able to meet the established technical standards identified below, which reflect those found in the profession.

- Ability to move, lift, and transport meat products and equipment (up to 75 pounds) with occasional to frequent exertion.
- Ability to detect and respond to safety hazards and emergencies in environments with sharp tools, moving equipment, and cold temperatures.
- Sufficient endurance, strength, mobility, balance, flexibility, and coordination to stand for extended periods, perform repetitive cutting motions, and operate commercial meat-processing equipment.
- Sufficient sensory (auditory, visual, tactile, smell) ability to evaluate product quality, identify hazards, detect temperatures, and maintain proper food safety, sanitation, and humane handling practices.

STUDENT HANDBOOK

Visit mstc.edu/studenthandbook to view Mid-State's student handbook, which contains information about admissions, enrollment, appeals processes, services for people with disabilities, financial aid, graduation, privacy, Mid-State's Student Code of Conduct, and technology.

GRADUATION REQUIREMENT

The GPS for Student Success course is required for all Mid-State program students and is recommended to be completed before obtaining 12 credits. Some students are exempt from this requirement. Please see your academic advisor for more information.

ADDITIONAL COURSES AS NEEDED

The following courses may be recommended or required if the student does not achieve minimum placement scores.

College Reading and Writing 1

10831104

3 credits

Provides learners with opportunities to develop and expand reading and writing skills to prepare for college-level academic work. Students will employ critical reading strategies to improve comprehension, analysis, and retention of texts. Students will apply the writing process to produce well-developed, coherent, and unified written work.

Pre-Algebra

10834109

3 credits

Provides an introduction to algebra. Includes operations on real numbers, solving linear equations, percent and proportion, and an introduction to polynomials and statistics. Prepares students for elementary algebra and subsequent algebra-related courses.

MULTIPLE MEASURES

Students can place into courses using high school GPA and completed classes. Placement can be determined in the following ways:

- **Multiple Measures Writing (MMW)**
High school GPA of 2.6 & successful completion of 2.0 credits of high school writing courses with a "C" or better
- **Multiple Measures Reading (MMR)**
High school GPA of 2.6 & successful completion of 2.0 credits of high school literature courses with a "C" or better
- **Multiple Measures Math 1 (MMM_1)**
High school GPA of 2.6 & successful completion of 1.0 credit of high school math (Algebra 1 or equivalent) with a "C" or better
- **Multiple Measures Math 2 (MMM_2)**
High school GPA of 2.6 & successful completion of 2.0 credits of high school math including Algebra 1 and Algebra 2 with a "C" or better
- **Multiple Measures Science 1 (MMS_1)**
High school GPA of 2.6 & successful completion of 1.0 credit of high school lab science course with a "C" or better
- **Multiple Measures Science 2 (MMS_2)**
High school GPA of 2.6 & successful completion of 1.0 credit of high school chemistry with a "C" or better

Past high school and college transcripts are used in making course placement decisions.

SAMPLE FULL-TIME CURRICULUM OPTION

Advanced Meat Cutting and Butchery • 28 Total Credits

Term 14 Credits	Course Number	Course Name	CPL	Credits
	10316112	Sanitation for Foodservice Operations	Yes	1
	10316195	Hazard Analysis Critical Control Point (HACCP) for Business	No	2
	30008164	Introduction to Retail Meat Sales	No	2
	30008161	Protein Fabrication and Utilization: Lamb and Hog	No	3
	30008169	Protein Fabrication and Utilization: Specialty Meats	No	1
	30008163	Protein Fabrication and Utilization: Beef	No	3
	30008160	Livestock Harvesting: Ethics and Best Practices	No	1
	10890102	GPS for Student Success	Yes	1

Term 4 Credits	Course Number	Course Name	CPL	Credits
	30008165	Introduction to State Licensure & Regulations	No	2
	30008166	Meat Cutting Technology and Equipment	No	2

Term 10 Credits	Course Number	Course Name	CPL	Credits
	10008167	Principles of Meat Microbiology	No	2
	30008168	Retail Meat Sales Management	No	2
	30008170	Cultured and Fermented Meats	No	2
	30008171	Advanced Sausage Making	No	2
	30008172	Wet and Dry Curing	No	2

Please Note

- Credit for Prior Learning (CPL) options are available for some courses. You can visit mstc.edu/cpl or contact your academic advisor for details.
- This curriculum sequence is only for student planning. Actual student schedules will vary depending on course availability.
- Program completion time may vary based on student scheduling and course availability. For details, go to mstc.edu/schedule.
- Get the latest updates online at mstc.edu.

Advanced Sausage Making

30008171

2 credits

Building on basic sausage production, this course covers advanced techniques in formulating and processing sausages, including emulsified, coarse-ground, and specialty varieties. Students will explore ingredient functionality, casing selection, curing, and smoking methods to enhance texture and flavor. Topics include yield optimization, preservation techniques, and regulatory compliance. Hands-on experience includes developing custom sausage formulations, experimenting with spice blends, and refining production methods for consistency and quality.

Prerequisite: Protein Fabrication and Utilization: Beef 30008163

Cultured and Fermented Meats

30008170

2 credits

This course explores the science and techniques behind cultured and fermented meats, focusing on microbial fermentation, curing, and enzymatic processes that develop unique textures and flavors. Students will learn how bacteria, yeasts, and molds influence meat preservation and safety while following HACCP guidelines. Hands-on applications include producing dry-cured sausages, salami, and other fermented meats.

Prerequisite: Protein Fabrication and Utilization: Beef 30008163

GPS for Student Success

10890102

1 credit

Integrate necessary skills for student success by developing an academic plan, identifying interpersonal attributes for success, adopting efficient and effective learning strategies, and utilizing Mid-State resources, policies, and processes. This course is recommended to be completed prior to obtaining 12 credits and is a graduation requirement unless you receive an exemption from your program advisor.

Hazard Analysis Critical Control Point (HACCP) for Business

10316195

2 credits

Butchers, chefs, and food manufacturing companies all need to have Hazard Analysis Critical Control Point (HACCP) plans if they are going to package goods to sell or utilizing specific cooking and storing techniques. The class will explore how to create, develop, and implement a usable HACCP plan.

Introduction to Retail Meat Sales

30008164

2 credits

This course provides foundational skills in retail meat sales. Students will learn key concepts in food safety, inventory, product inspection, packaging, and labeling. The course also introduces order fulfillment, customer service, and basic employability skills in both in-person and online retail environments.

Corequisites: Protein Fabrication and Utilization: Lamb and Hog 30008161, Protein Fabrication and Utilization: Beef 30008163

Introduction to State Licensure & Regulations

30008165

2 credits

Explore the key aspects of state and county regulations and licensure for meat production and retail. Tailored for butchers, homesteaders, food industry professionals, and entrepreneurs, this course provides foundational knowledge to understand and apply state and county requirements accurately. Through practical activities and subject matter expert guest speakers, students will work on developing a retail application, navigating laws, licensure processes, and compliance considerations essential to starting or enhancing their own meat-related business.

Livestock Harvesting: Ethics and Best Practices

30008160

1 credit

This course introduces students to humane animal harvest practices with a focus on beef, pork, and lamb. Students may observe licensed butchers performing humane harvesting techniques, emphasizing compliance with state and federal regulations and ethical handling of livestock. Through guided observation and discussion, students will develop an understanding of humane harvest principles, including handling and processing methods that prioritize animal welfare and ethical practices.

Meat Cutting Technology and Equipment

30008166

2 credits

Students will explore advanced technologies and equipment to apply innovative practices to meat cutting and butchery operations. Students will also expand their knowledge of equipment upkeep and maintenance. This course will explore meat technology and equipment from personal use through commercial use.

Principles of Meat Microbiology

10008167

2 credits

Learn the basics of microbial dynamics in meat production, focusing on how microorganisms impact product safety, quality, and shelf life. This course introduces the identification and behavior of common meatborne pathogens and spoilage organisms, as well as basic strategies for their control. Designed for those new to the meat industry or seeking foundational knowledge, this course provides an overview of microbial ecosystems in meat and builds essential skills to recognize and address microbial challenges in meat processing and retail.

Prerequisites: Sanitation for Foodservice Operations 10316112, Hazard Analysis Critical Control Point (HACCP) for Business 10316195

Protein Fabrication and Utilization: Beef

30008163

3 credits

Introduction to the muscle and bone structure of beef; fabrication methods for sub-primal and foodservice cuts; and proper tying and trussing methods. Analyze national meat identification systems, carcass inspection, quality and yield grading, costing and yield testing, purchasing specifications, and the farm-to-table trail. Learn proper cooking methods for all meats, knife selection, and use of butchery equipment.

Corequisites: Protein Fabrication and Utilization 1 10316161 or Protein Fabrication and Utilization: Lamb and Hog 30008161

Protein Fabrication and Utilization: Lamb and Hog

30008161

3 credits

Introduction to the muscle and bone structure of lamb and hog; fabrication methods for sub-primal and foodservice cuts; and proper tying and trussing methods. Analyze national meat identification systems, carcass inspection, quality and yield grading, costing and yield testing, purchasing specifications, and the farm-to-table trail. Learn proper cooking methods for all meats, knife selection, and use of butchery equipment.

*Prerequisite: Sanitation for Foodservice Operations 10316112;
Corequisite: Hazard Analysis Critical Control Point (HACCP) for Business 10316195*

Protein Fabrication and Utilization: Specialty Meats

30008169

1 credit

This course provides hands-on training in the fabrication, processing, and utilization of seasonal game, poultry, and specialty meats. Students will learn proper techniques for identifying, cutting, portioning, and labeling various carcasses while ensuring adherence to safety and sanitation standards.

Prerequisite: Protein Fabrication and Utilization: Beef 30008163

Retail Meat Sales Management

30008168

2 credits

Build on foundational retail meat sales skills with a focus on customer engagement, inventory control, and pricing strategies. Students will expand their knowledge of food safety, packaging, labeling, and order fulfillment while learning to direct operations, oversee value-added products using HACCP principles, and enhance sanitation for high-volume sales. The course also covers marketing and branding techniques to maximize profitability and customer satisfaction.

Prerequisite: Introduction to Retail Meat Sales 30008164

Sanitation for Foodservice Operations

10316112

1 credit

Students examine the causes of food-borne illness and apply techniques for preparing, storing, and serving hot and cold foods from a ServSafe® Certified Instructor/Proctor. Students also examine the role of management and workers related to sanitation regulations and standards. The ServSafe® certification test is administered in this course and students will need to hold this valid certificate for graduation and employment in the culinary industry.

Wet and Dry Curing

30008172

2 credits

This course focuses on traditional and modern meat curing techniques, including brining, injection curing, and dry curing. Students will examine the effects of salt, nitrates, sugars, and time on meat preservation, flavor development, and food safety. Hands-on projects include producing cured hams, bacon, pastrami, and whole-muscle dry-cured meats like prosciutto. The course also covers fermentation's role in curing, regulatory considerations, and quality control measures for long-term meat preservation.

Prerequisite: Protein Fabrication and Utilization: Beef 30008163