



C.A.S.

Certificate Degree
(One-year program)

*The U.S. meat and poultry industry accounts for \$1.02 trillion in total economic output or 5.6% of gross domestic product (GDP).

*Credit-John Dunham & Associates 2016 Analysis



MEAT PROCESSING

Why Meat Processing?

This one-year (30(32) credit) certificate program is designed to increase the skilled labor force for the meat processing businesses in Montana. The program design is unique as it allows students to network with meat processors in the state and provides hands-on learning critical for career and technical programs. The flexibility of the class offerings allows a student to create a program to meet their needs and lifestyle.

This is an internship-based certificate. There are four internship levels that begin with basic training and safety requirements which culminate in advanced meat processing and cutting skills. The internships will take place in Montana Meat Processing plants; students will spend seven weeks at three to four different plants in an area learning from the professionals who understand the profession.

Upon completion of this program, graduates will be able to :

- Cutting
- Grinding, mixing, stuffing, linking sausage/curing of hams/bacon
- Packaging and sanitation
- Proper killing of an animal
- Yield and quality grading
- Personal safety/plant safety
- Meat cuts identification
- Demonstrate contextually germane communication skills (oral & written)
- Use mathematics in problem solving and communicate quantitative information effectively

START HERE — *Go Anywhere*





MEAT PROCESSING

Degree Requirements

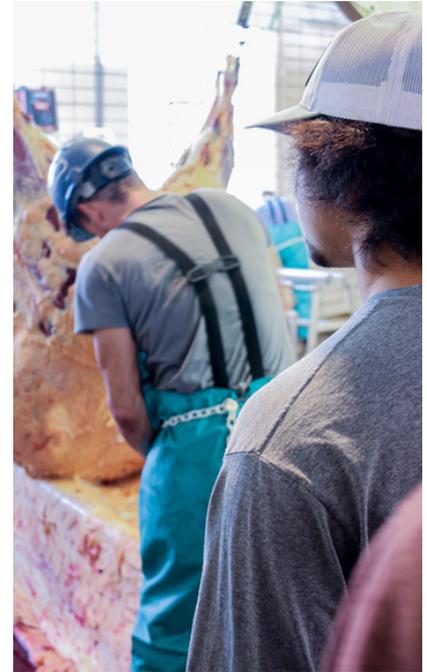
Program course requirements are presented in sequence. Part-time students and others who cannot follow this sequence should check Course Descriptions to determine pre-requisites and should consult their advisor regarding the order in which to take courses.

Fall Semester: 13(16) Credits

COLS 111 Career Development and Interpersonal Skills (15 weeks) 1 -OR-
Oral Communication Elective 3
MTPR 198 Meat Processing Internship Level 1 (First 8 Weeks) 3
MTPR 101 Meat Processing I (Second 8 Weeks) 2
MTPR 103 Food Safety and HCAAP (Second 8 Weeks) 2
WRIT 108 Elementary Technical Writing (15 weeks) 2 -OR-
Written Communication Elective 3
MTPR 199 Meat Processing Internship Level 2 (Second 8 Weeks) 4

Spring Semester: 17(18) Credits

BIOB 101/102 Discover Biology & Lab (15 weeks) 3,1
MTPR 298 Meat Processing Internship Level 3 (First 8 Weeks) 3
MTPR 102 Meat Processing II (First 8 Weeks) 2
M 108 Business Math (15 weeks) 3 -OR-
Mathematics Elective 3(4)
MTPR 104 Farm to Table Marketing (second 8 weeks) 2
MTPR 299 Meat Processing Internship Level 4 (Second 8 Weeks) 3



TOTAL CREDITS

30(34)

