Creative Sausage Making was developed by the processed meats experts at Texas A&M AgriLife after numerous requests for a basic sausage course that would allow a “first timer” to be successful, or a “seasoned” veteran to pick up some new tips. The hands-on workshop will engage participants in important aspects of sausage making from meat selection, ingredients, casings, stuffing, equipment, processing and final finished product. Participants will manufacture their own sausages (smoked and fresh sausage) and have an opportunity to take some home for further evaluation.

This workshop is for those who wish to increase their knowledge and/or gain experience in sausage making. Whether you want to introduce a line of sausage products for your restaurant, or make your own sausage for tailgating parties, this course will help you understand the art and science of sausage making.

Hosted By
Creative Sausage Making
January 16 and 17, 2014
Rosenthal Meat Science and Technology Center
Texas A&M University

Program Agenda

**Day 1**
8:30am  Check-in at Kleberg Animal & Food Sciences Center
9:00am  **Basic Sausage Making Principles**
Understand the basics of selecting the right meat, ingredient, casings and equipment to manufacture high-quality sausage products
10:45 am Break
11:00 am **Product Formulation and Processing**
Guidelines in developing sausage formulations
12:30 noon **Lunch**
1:15pm  **Product Manufacture**
Hands-on participation by students developing and making small trial batches of different sausages.
1:00 pm Beef and pork type sausage products
2:30 pm Break
2:45 pm Chicken and Turkey sausage products
4:15 pm **Thermal Processing** (all products)
What temperatures, cooking cycle, humidity level, etc. will work the best for different sausage applications?
4:45 pm **Wrap Up-Q/A Session**
5:00 pm Adjourn

**Day 2**
8:00 am  Check-in at Rosenthal Meat Science Technology Center
8:30 am  **Assessing Product Quality and Safety**
Participants will taste and evaluate their sausage products to determine what are acceptable product quality and safety attributes for sausage
10:30 am Break
10:45 am **Resources for Sausage Making, Packaging and Shelf-life**
11:30 noon **Workshop evaluation/Q&A**
12:00 noon Adjourn

For more information on the Creative Sausage Making workshop or for information on how to register ($325 per person), send an email to dgriff@tamu.edu or check http://animalscience.tamu.edu for an on-line link to our registration site (coming soon at https://agriliferegister.tamu.edu). Hotel reservations can be made at the Ramada Inn, (979-846-0300, Group Code = Meat Workshop).

Course developers retain the right to cancel if a minimum number of course participants do not register.