



FARM TO REFRIGERATOR

Program Overview

This introductory course offers a hands-on, practical foundation in the art and science of meat cutting, with a focus on beef and pork. Students will learn to safely and efficiently break down carcasses into primal, subprimal, and retail cuts while understanding muscle structure, fat distribution, and optimal cutting techniques.

Key topics include:

- ✓ **Animal Anatomy & Terminology** – Identifying key cuts.
- ✓ **Tools & Safety** – Proper handling, sharpening, and maintenance of knives, saws, and other equipment.
- ✓ **Cutting Techniques** – Step-by-step instruction of processing from whole carcass to case-ready portions.
- ✓ **Sanitation & Cross-Contamination Prevention** – Cleaning protocols, personal hygiene, and safe handling practices to maintain product integrity.
- ✓ **Regulatory Compliance** – Overview of USDA and PA Department of Agriculture meat inspection standards, requirements, and facility guidelines.
- ✓ **Yield & Quality** – Maximizing product value while minimizing waste.
- ✓ **Storage & Handling** – Best practices for refrigeration, packaging, and food safety compliance.

At the end of the course, participants will have the skills to confidently prepare a variety of beef and pork cuts for retail or food service —while adhering to strict sanitation protocols, preventing cross-contamination, and meeting all applicable federal and state regulations.

Classes are held Monday thru Friday from 8:00am-3:00pm.

Program Cost: \$3,250.00 - Effective 7/1/2026

**Estimated expenses not included in tuition: Required clearances (\$55.00), certification testing (\$200.00), and/or uniform (\$100.00) costs.*

Program Start Dates:

- September 14, 2026
- January 11, 2027
- April 5, 2027

Program Length: Eight (8) Weeks

Please contact the Adult Education Office by phone at 814-201-9837 or email to info@jefftech.edu for additional information.