

# Meat Processing Education in Minnesota

## *Trailblazing Career and Technical Education Nationwide*

### 2023 MDA MEAT Grant:

- 16 total applicants requesting \$700,000 in support.
- 9 Schools awarded a total of \$350,000

### 2023 Meat Education and Training (MEAT) Grant Award Recipients

School Name	Project Summary	Award Total
Ashby Public School	Partner with West Central Area Schools and West Central Initiative to teach meat processing through the purchase of equipment for a meat processing mobile trailer.	\$41,296.58
Bertha-Hewitt Schools	Renovate an existing space to accommodate a walk-in cooler as well as upgraded sinks to allow for proper cleaning of equipment and ensure proper food and student safety.	\$50,000
Byron High School	Build upon current programming by developing and adding a meat processing course with local processing partners.	\$27,175.47
Lac qui Parle Valley High School	Build a mobile meat processing trailer and collaborate with Ridgewater College to develop a curriculum for meat processing classes.	\$70,000
Morris Area High School	Expand the current Ag Processing course to further provide hands-on experiences and in-depth learning about meat cutting and processing, and provide a culinary experience through Family Consumer Sciences classes by preparing the meat in different ways.	\$5,037.80
Nicollet Public School	Utilize the National Food Science Safety and Processing Curriculum (CASE) to impact student career readiness in meat science and processing.	\$60,000
ROCORI Public Schools	Develop two classes: one focused on meat science and food safety and the second about further processing, safety, and cultural differences.	\$39,527.16
Sibley East Public Schools	Update an old Family and Consumer Sciences lab to become a meat cutting lab and develop a pathway in which students will build upon skills every year in grades 8-12, culminating in a work-based capstone.	\$21,962.99
West Central Area Schools	Further support the purchase of a meat processing mobile trailer and provide up to 100 hours of hands-on training for one agriculture instructor at a local butcher shop.	\$35,000

### Additional Training supported by the Minnesota Association of Agricultural Educators (MAAE):

- 3 professional development workshops coordinated by the Minnesota Association of Agricultural Educators with standing room only crowds at all 3
- 3 day Summer Professional Development training in June of 2023
  - 16 Ag Education instructors
  - 4 Collegiate meat instructors from the University of Minnesota, Central Lakes College, and Ridgewater College

- Hands on Meat Processing Training
- Repeat workshop being held in the summer of 2024

**MDA Permitting:**

- Schools with MDA Custom Exempt Processing Permits
  - Kelliher
  - ROCORI
- Schools nearing completion of Custom Exempt Processing Permitting
  - Byron, LQPV, WCA, Ashby



Lac qui Parle Valley Mobile Meat Processing Lab with 3D plastic carcass training models.



Ashby Public Schools installed food grade tables, sinks, and ceiling tiles.



Kelliher Public Schools custom exempt processing of their school-raised beef.