



## 2024-2025 Certificate

**Certificate:**                   **INTRO TO BUTCHERY AND MEAT PROCESSING (90-316-10)**

**Credits:**                       **9 Credits**

**Description:**                 This certificate provides the foundational skills and knowledge needed to work in the field of meat identification, fabrication, cutting and processing.

**Related program:**           Culinary Arts

The sequence shown is the recommended path to completion. Courses will be scheduled in the terms indicated here.  
All courses should be taken in the order shown to help you stay on track and graduate according to your academic plan.  
Courses in this program may be offered in a variety or combination of formats (for example: in-person, video conferencing, online, etc.).

### REQUIRED COURSES

NOTE: Requisites (prereq- before/ coreq-with)  
E-E =Elkhorn Evenings, F=Fall SU=Summer

□	Term One	Cr.	Prerequisite	Corequisite	E-E
	316-141 Meat Fabrication and Identification I	3			SU
	316-170 Sanitation and Hygiene	1			SU
	<b>Term Two</b>				
	316-143 Intro to Hazard Analysis Critical Control Point (HACCP)	2			F
	316-142 Meat Fabrication and Identification II	3	316-141		F
	<b>Total Credits</b>	<b>9</b>			

NOTE: Students must complete a certificate program with a cumulative GPA of 2.0 or above.