

3-DAY ARTISAN CHARCUTERIE WORKSHOP

Nov 6-8, 2017 | BIOFOODTECH, CHARLOTTETOWN, PE



Mike McKenzie, award winning owner of *Seed to Sausage*, will share his Charcuterie expertise at BioFoodTech's 3-day Artisan Charcuterie workshop. Participants will gain practical and technical knowledge to create artisan cured products. Topics include ingredients and ratios, processing techniques, equipment, principles of fermenting, and drying meats. Participants will have hands on practice in the pilot plant— making and testing fermented meats, while learning how to manage microbial risks to create quality products that meet food safety and regulations.

Cost: \$475+HST includes: course materials, breaks, lunches, and pilot plant materials.

15% discount for additional participants from same company. **Maximum 18 participants.**

[Register now at Eventbrite](#) !

Contact Joy Shinn @BioFoodTech 902-368-5146 jmshinn@biofoodtech.ca for more information.

SEED TO SAUSAGE