

# THE ART & SCIENCE OF CURING

Charlottetown, PE

| November 6, 7 & 8, 2017

BIO | FOOD | TECH

## SEED TO SAUSAGE

### 3-DAY CHARCUTERIE WORKSHOP

Mike McKenzie, award winning owner of *Seed to Sausage*, will share his charcuterie knowledge at BioFoodTech's 3-day Artisan Charcuterie workshop. Participants will gain practical and technical knowledge to create small-scale artisan cured products. Topics include ingredients and ratios, proper processing techniques, equipment, and principles of fermenting and drying meats. Participants will also enjoy 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 provincial regulations.

## Mike McKenzie



In 1999, **Michael McKenzie** left his hometown of Ottawa to join the Canadian Armed Forces. During his military career travels, he had the opportunity to sample foods from all over the world. After moving to Kingston, he found there was little in the way of quality cured meats available in Ontario, and curing meat became his hobby. After the birth of his son, Michael decided to leave the navy to start a salami business. Word of Mike's high quality products got around among local chefs and Seed to Sausage now sells the majority of their product to high-end restaurants in Ontario. Mike's goal is to make authentically Canadian world-class cured meat, and in the last five years he has gained renown as one of Canada's top artisanal food producers, and has won a number of culinary awards.

Cost: \$475\* includes:

Course materials, nutrition breaks, lunches, all materials for hands-on pilot plant work and other resources.

\*15% discount for 2<sup>nd</sup> registration; Provincial funding may be available to participants



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CONCEPT TO PILOT TO MARKET

# COURSE OUTLINE

## 3-DAY CHARCUTERIE WORKSHOP Registration Form

Please complete one form per participant

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

Prov: \_\_\_\_\_ Postal code: \_\_\_\_\_

Tel: \_\_\_\_\_

Email: \_\_\_\_\_

**Registration: \$475 + \$17.25 HST = \$546.25**

save 15% on subsequent registrants from same company\*

Register at **Eventbrite**

Or  Cheque enclosed  Invoice requested

Send registrations and payment to:

BioFoodTech  
PO Box 2000

Charlottetown, PE C1A 7N8

Fax: 902.368.5549

bmaclean@biofoodtech.ca

### Fine print:

- Space is limited and you must pre-register to attend.
- BioFoodTech reserves the right to reschedule or cancel the workshop, in which case 100% refunds will be provided.
- Registrations can be cancelled up to 24 hrs before the course date, substitutions are welcomed.
- Provincial funding may be available to eligible companies.
- \*If registering more than one person, contact bmaclean@biofoodtech.ca to make arrangements for payment

### Formulas & Ingredients:

- Salt, sugar, bacterial cultures, nitrate
- Sources for ingredients

### Meat cuts:

- Types & amount of fat

### Basic processes:

- Fermenting & Drying, Critical measurements
- Handling meat and ingredients

### Food Safety & Regulations:

- pH, water activity, humidity monitoring
- Sanitation & hygiene, regulations, process controls, quality measurements, documents

### Proper Techniques:

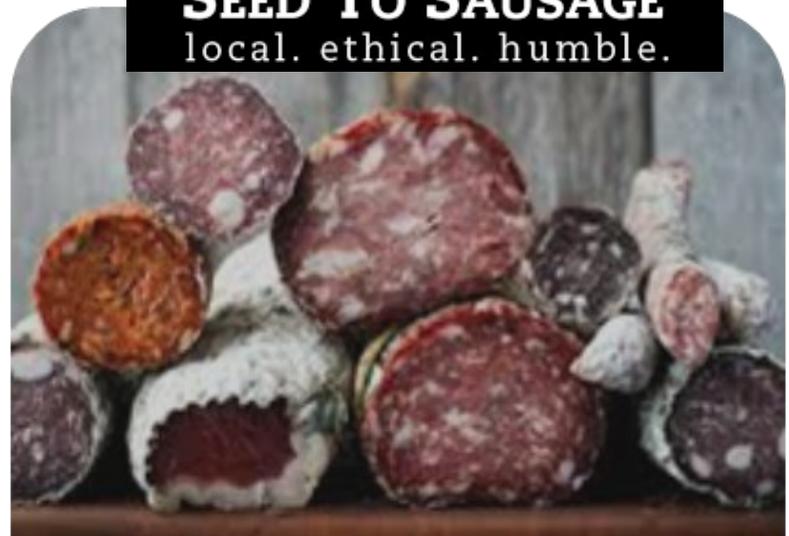
- Grinding, stuffing, tying, hanging, handling, smoking
- Trouble-shooting

### Hands-on making products in the pilot plant:

- Semi-fermented salami, Saucisson sec, whole muscle, smoking



**SEED TO SAUSAGE**  
local. ethical. humble.



Classes will take place 8:30—4:30  
at BioFoodTech, 101 Belvedere Ave.,  
Charlottetown, PEI

For more information, please contact:

Joy Shinn 902-368-5146 or  
[jmshinn@biofoodtech.ca](mailto:jmshinn@biofoodtech.ca)