

## LECTURES OVERVIEW AND DATES

1. Introduction to the curing process – 19<sup>th</sup> of September  
*Food safety and production control. How to start and what is needed.  
Tasting of products – where are we heading.*
2. Deboning and cutting a whole animal – 20<sup>th</sup> of September  
*Learn about the different parts and the different usages. How to make the best of a whole animal – nose to tail.  
Muscle charcuterie production  
How to cure the whole muscles from the whole animal. Coppa, Lomo and Ham etc.*
3. The big charcuterie – 24<sup>th</sup> of October  
*Prepping the meat cuts. Production system. Temperature and humidity control. How to avoid wastes.*
4. Fermentation – 25<sup>th</sup> of October  
*Prepping the meat cuts and recipe development. How to ferment. Salt and spices. PH and Water Activity control.*
5. Sausages -21<sup>st</sup> of November  
*Prepare different type of fresh and dry sausages.*
6. Smoking and Danish charcuterie – 22<sup>nd</sup> of November  
*How to smoke – Bacon and Danish Charcuterie production. Hams and other cuts.*
7. Visit at Birthesminde – 5<sup>th</sup> of December  
*Understanding the production system of organic and free-range animals. Meat quality.*
8. The End...& Beginning – 6<sup>th</sup> of December  
*Summary. Products tasting. Extra material and information.*