

THE ART & SCIENCE OF CURING

Charlottetown, PE | November 22 & 23, 2016

BIO | FOOD | TECH



2-DAY CHARCUTERIE WORKSHOP

Mike McKenzie, owner of *Seed to Sausage*, will share his award winning Charcuterie techniques and knowledge at BioFoodTech's 2-day Artisan Charcuterie workshop. This will provide participants with practical and technical knowledge to create small-scale artisan cured products. Topics include ingredients and ratios, proper processing techniques, equipment, and principles of fermenting, curing and dry-aging meats. Participants will also enjoy hands on practice in the pilot plant— making and testing various sausages and 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: \$300* includes:

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

*15% discount for 2nd registration; Provincial funding may be available to participants



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CONCEPT TO PILOT TO MARKET

COURSE OUTLINE

2-DAY CHARCUTERIE WORKSHOP

Registration Form

Please complete one form per participant

Name: _____

Company: _____

Address: _____

City: _____

Prov: _____ Postal code: _____

Tel: _____

Email: _____

Registration: \$300 + \$45 HST = \$345

*(save 15% on subsequent registrants from same company -
293.25 incl HST)*

Cheque enclosed

Invoice requested

Send registrations and payment to:

BioFoodTech

PO Box 2000

Charlottetown, PE C1A 7N8

Fax: 902.368.5549

jmshinn@biofoodtech.ca

Fine print:

- Space is limited and you must pre-register to attend.
- Payment (by cheque/invoice) is needed to reserve your seat.
- 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. Contact Joy Shinn for assistance.

Formulas & Ingredients:

- Salt, sugar, bacterial cultures, nitrate

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:

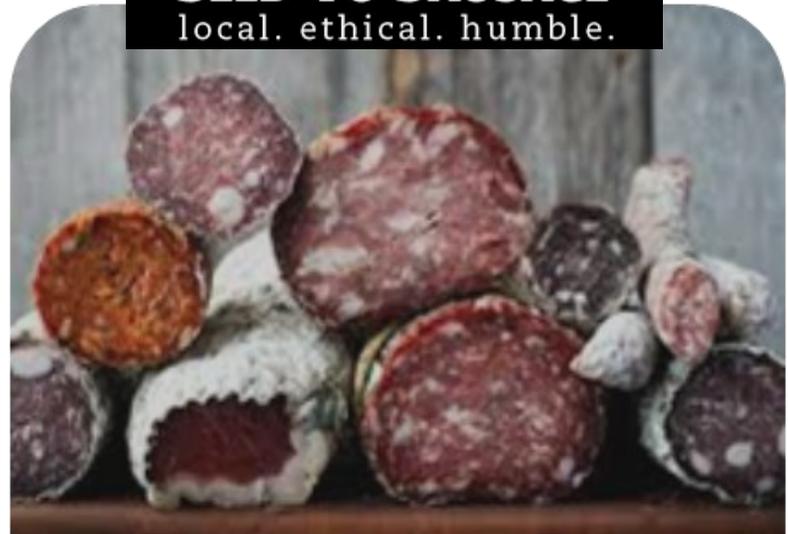
- Grinding, stuffing, tying, hanging, handling
- Trouble-shooting

Hands-on making products in the pilot plant:

- Chorizo, Genoa, Nduja, semi-fermented cooked salami



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