

REPORT TO THE LEGISLATURE
Meat Cutting & Butchery Program Development
Central Lakes College
January 12, 2022

Executive Summary:

1. Under Minnesota 2021, 1st Special Session, Chapter 3, Article 1 Section 2. Subd. 5(i) the State is empowered to enter into this grant contract agreement.
2. The State is in need of a meat processing technical training program. Funds are needed for the purposes of designing, building, and offering credentials in the area of meat cutting and butchery that align with industry needs as advised by local industry.
3. The Grantee represents that it is duly qualified and agrees to perform all services described in this grant contract agreement to the satisfaction of the State. Pursuant to [Minn.Stat. §16B.98](#), Subd.1, the Grantee agrees to minimize administrative costs as a condition of this grant contract agreement.

Given these qualifications Central Lakes College (CLC) received \$150,000 from the Minnesota Department of Agriculture (MDA) to develop and implement a program in Meat Cutting and Butchery with a commitment from the college to match these funds.

Requirements & Goals:

The legislature appropriated \$150,000 to MDA to grant to an organization that would design, build and offer credentials in the area of meat cutting and butchery that would align with industry needs as advised by local industry.

In statute, the grantee entity must:

- Comply with required grants management policies and procedures set forth through Minn.Stat. §16B.97, Subd. 4 (a) (1).
Perform the duties as outlined in Attachment A (Budget and Workplan), which is attached to and incorporated into this agreement.
- Provide the State invoices containing itemized descriptions of their purchases and proofs of payment. Invoices must be paid on or after March 20, 2022, and on or before the end date listed in 1.2 Expiration Date.
- Supply the State progress reports in November or December 2022 and 2023 and provide written progress reports with each request for reimbursement.
- Submit a report outlining the use of grant money to the chairs and ranking minority members of the legislative committees and divisions with jurisdiction over agriculture and higher education by January 15, 2023.
- Submit written requests for changes to the project if needed.

- Wait for written approval by the State's Authorized Representative before making any requested changes to the proposal or budget.

The intent of this funding was for the college to develop curriculum, start a credited program and get the equipment necessary to provide a quality program to meet the needs of our industry partners.

Current Status:

Central Lakes College - Staples Campus has an exciting new program in Meat Cutting & Butchery that started this fall. This program is the result of a few years of work with industry partners, legislative leaders and the agriculture community. A workforce that was short of available trained butchers and a backlog in processing especially for small and medium sized producers created a push for training programs that could help with both of those issues.

CLC created a program that gave students experience from harvest to final packaging. Jess Feierabend was hired as the faculty member for the program and brought extensive experience in both the retail and ag side of the business. His expertise and the support of partners like Cub Foods in Baxter and the Henning Meat Market gave our students hands-on experiences in a variety of settings.

Funding from our state and federal legislators has made this all possible and will support this program for the next few years as it gets established. A grant that the college, along with other invested partners, from the U.S. Economic Development Administration (EDA) will purchase state-of-the-art processing and training modules that will be placed on the Staples Campus this summer. This will give our students the best training facility available right on campus.

Eight students completed the one semester, 16 credit program in the Fall semester and all have found jobs in the industry. There are eight more students who just started the Spring Semester program. There is a great deal of excitement around this program. Continued growth is needed to meet the needs of partners in agriculture and retail. The addition of the new training modules and potential for more classes to be offered in the future will ensure that those needs are met.

These grant dollars were used to support curriculum development and to help secure the necessary equipment for this program. This funding has been crucial in ensuring the long-term viability of the program and has already had an impact on our local economies and the work force needs in this profession.

Timeline of activities:

- Spring 2021 – Curriculum Development
- Spring 2021 – Funding through MDA received
- Fall 2021 – Curriculum approval through CLC academic advisory and MinnState
- Fall 2021 – Partner with Minnesota Farmer's Union, AURI, Region V Economic Development and other local agriculture entities to apply for an EDA grant to support the purchase of training modules

- Spring 2022 – EDA funding approved
- Spring 2022 – Hire faculty
- Summer 2022 – Purchase necessary equipment for training in the campus kitchen
- Summer 2022 – Order textbooks and supplies for students
- Summer 2022 – Secure partnerships with Cub Foods and local butcher shops to use their facilities for training while we wait for the training modules
- Summer 2022 – Awarded \$1.3 million in Federal Community Program funds to catalyze program growth and equipment acquisition
- Fall 2022 – First cohort of students enter the program with eight graduating
- Spring 2023 – Second cohort of eight students start the program
- Summer 2023 – Installation of Friesla Modular Units for training on the Staples Campus
- Summer 2023 – Develop more curriculum for further opportunities

Collaborators:

This project has brought together a host of collaborators, both statewide and local to central Minnesota. Those include:

- AgCentric – \$1.3 million in Federal Community Program funds to catalyze program growth and equipment acquisition
- AURI
- Minnesota Farmer’s Union
- Region 5 Development Commission – key grant-writing expertise and project support
- North Central Economic Development Administration – matching funds.
- Small Business Development Center – cashflow projections and key business support.
- Happy Dancing Turtle – matching funds, technical assistance, and on-the-ground organizing of producers.
- UMN Extension – feasibility study and technical assistance.
- United Food and Commercial Workers, Local 1189 – grant support and project feedback.
- Friesla – contracted to build the units
- Minnesota Department of Agriculture – technical support and grant support.
- Minnesota Department of Employment and Economic Development – grant support.

Additional Information:

As this project develops, we will be eager to provide you with updated information. Please don’t hesitate to contact Dave Endicott, Dean of Staples Campuses, Nursing and Customized Training at Central Lakes College at david.endicott@clcmn.edu and 218-894-5172.

*Budget and program information sheet attached.

Central Lakes College
 MDA Meat Cutting Grant
 Financial Report
 December 31, 2023

	Budget	Match	Total
Electrical/Cement	\$ 25,000	\$ 72,000	\$ 97,000
Equipment	\$ 100,000	\$ 3,000	\$ 103,000
Instructor Costs	\$ 25,000	\$ 75,000	\$ 100,000
	<u>\$ 150,000</u>	<u>\$ 150,000</u>	<u>\$ 300,000</u>

Reporting as of 12/31/2022	Actual	Match	Total
Electrical/Cement**	\$ 18,000	\$ -	\$ 18,000
Equipment	\$ 100,000	\$ -	\$ 100,000
Instructor Costs*	\$ -	\$ 50,376	\$ 50,376
	<u>\$ 118,000</u>	<u>\$ 50,376</u>	<u>\$ 168,376</u>

*Jess Feierabend, Instructor Fall Semester	\$ 39,499
*Dave Endicott, Dean 25% (March 2022-July 2022)	\$ 10,877
	<u>\$ 50,376</u>

**Widseth planning for facility infrastructure needs

Meat Cutting and Butchery

Certificate (C124)

Technical Requirements16

Total Credits16

Program Description

Everything is better with bacon! The meat cutting butchery program is the only hands-on program in the state of Minnesota. This program will provide students a unique opportunity to learn about the entire lifecycle of an animal from an agricultural, meat production and culinary arts perspective. As a student in the meat cutting butchery program you will have the opportunity to:

- Learn about farm practices in class and on local farm where you will explore livestock terminology, selection and care.
- Apply the pasture-to-plate philosophy as well as manage all aspects of our retail butcher shop. In the butcher shop you will identify, inspect and process carcasses, as well as prepare and package meat for sale, and interact with customers.
- Learn professional meat cutting, trimming, boning, breaking, wrapping, sausage-making and curing with professional sanitation and food safety applications
- Design menus, determine ingredient sourcing and complete the ServSafe credential.

Program Outcomes

By completing this program, students will achieve the following learning outcomes:

- Create written food safety and operational documentation to meet industry standards;
- Perform techniques for effective sanitation of meat processing equipment and facilities;
- Apply food safety principles to comply with regulatory requirements;
- Perform meat cutting to packing house and case ready operations requirements;
- Perform value-added processed meats production to meet federal and state meat industry requirements;
- Perform retail meat operations to meet the retail meat industry requirements;
- Perform slaughter operations to meet industry requirements,;
- Apply meat science principles to meet the needs of consumers and meat industry;
- Interact professionally with clients and colleagues within the state meat industry; and
- Demonstrate basic computer skills applicable to the state meat industry.

Program Course Requirements

MCAB 1101 Meat Cutting.....	3 cr
MCAB 1103 Value Added Processing	3 cr
MCAB 1105 Food Safety and Sanitation.....	2 cr
MCAB 1107 Meat Industry Communication.....	1 cr
MCAB 1109 Full Service and Retail Meat Cutting	2 cr
MCAB 1111 Food Animal Processing	3 cr
MCAB 1113 Internship in Meat Cutting and Butchery	2 cr

GRADUATION REQUIREMENT - 16 CREDITS

**Denotes Prerequisites*

Course Prerequisites

Some courses may require appropriate test scores or completion of basic math, basic English and/or reading courses with a "C" or better. CLC utilizes a multiple measure approach for placement which may include high school MCA, SAT, ACT scores in addition to high school GPAs. For insurance purposes, internships may require that students be 18 years old.

Career Opportunities

This program prepares individuals to receive, cut, and package animal meat products in commercial establishments and to function as licensed meat cutters/butchers. It includes instruction in product recognition for beef, veal, lamb, pork, poultry, and fancy and smoked meats; retail and wholesale cutting and specialty cuts; packaging and counter display; shop safety; meat sanitation, storage and rotation; quality control; meat handling laws and regulations; and customer service. It will prepare students for careers as: butcher apprentice, food science technician, food safety specialist, meat carvers, State and Federal meat inspector, meat market manager, retail/wholesale meat processor and cutter, harvest floor employees.

Graduation Requirements

In addition to the program requirements, students must meet the following conditions in order to graduate:

1. College Cumulative GPA Requirement: cumulative grade point average (GPA) of credits attempted and completed at CLC must be at least 2.0;
2. College Technical Core GPA Requirement: cumulative GPA of credits attempted and completed towards the technical core of the diploma or degree must be at least 2.0;
3. Residency Requirement: students must complete 25% of their credits at Central Lakes College.

CLC is committed to legal affirmative action, equal opportunity, access and diversity of its campus community. This document is available in alternative formats. Consumers with hearing or speech disabilities may contact us via their preferred Telecommunication Relay Service.

Website: <http://www.clcmn.edu> Email: askclc@clcmn.edu Phone: 800-933-0346



Revised 3/7/2022