



Course: A Master Class in Chicken Ham Production – A Practical Approach in meat curing for agro- entrepreneurship

Guided Learning Hours: 6 Contact Hours

Overview

This course is designed for agro-entrepreneurs who are small scale poultry/livestock farmers, caterers and seasonal artisan vendors. Meat preservation or ham preservation technique is traditional consumed among West Indians seasonal and year-round. Preservation not only extends shelf-life but also gives the manufacture to ability to customized a unique flavour profile that not only increases the marketable value of the unprocessed meat but also a flavour profile that best represents the business. Meat preservation can be applied to all livestock products using the science of curing and applying proper food safety practices.

By the end of this course, participants will be able to:

- Understand the science and history of meat preservation.
- Apply various traditional and modern methods to preserve meat safely.
- Recognize the importance of hygiene, sanitation, and food safety laws.
- Assess spoilage, shelf life, and storage conditions for different preservation methods.

Core Topics:

1. Food science of curing and smoking
2. Selection and preparation of chicken cuts
3. Brining, curing agents, and seasonings
4. Smoking and steaming techniques
5. Hygiene and food safety (HACCP principles)
6. Costing, packaging, and shelf-life considerations
7. Local regulatory requirements (Health & Food Inspectorate)
8. Small-scale equipment options and sourcing