

University of Wyoming students named award winners at the 2019 Joint Convention of the Wyoming and Colorado Meat Processors Associations

Meat Processing (FDSC 3063), is offered by the University of Wyoming Animal Science Department each spring. This course is far from the traditional college course because students are involved with hands-on production of many different types of processed meats in the UW Meat Lab. Students learn about the basic principles of meat protein chemistry, heat transfer and other processing parameters applicable to production of ham, bacon, summer sausage, cooked and smoked sausage, restructured jerky, snack sticks, whole muscle jerky and specialty items like braunschweiger and liverwurst. For a lot of students, this hands-on class sparks an interest in the meat industry stretching beyond what is traditionally realized in a typical classroom.

Each spring, the Wyoming Meat Processors Association joins with the Colorado Association of Meat Processors to host their annual convention. This year's gathering was held in Durango, Colorado May 11 – 13 and was themed "Hands Across the Rockies". Included in the convention is a cured meats competition. Students from the University of Wyoming, Sheridan College and Colorado State University are eligible to create and submit their own original recipes to be judged against each other by a panel of meat experts. Students may only enter one item, and it is judged in their respective product classes using the contest rules. Products are judged on qualities such as external appearance, internal appearance and eatability. Students in this year's FDSC 3063 class entered products and three of them were selected as award-winning entries. All three winners were awarded cash prizes donated by High Plains Frontier Supply of Loveland, Colorado.

Placing first in the student category was Benjamin Campbell of Casper, Wyoming. Ben is majoring in Animal and Veterinary Science with a concentration in Meat Science. His product was red pepper and paprika capicola. Ben scored a total of 975 points out of a possible 1,000.

In second was Alexander Ames of San Clemente, California. Alex is an Animal and Veterinary Science major with a concentration in Production. His product was a beef and lamb mozzarella snack stick. Alex scored 835 out of 1,000 possible points.

Jacob Logar of Douglas, Wyoming placed third. Jake is majoring in Animal and Veterinary Science with a concentration in Meat Science. His product was beef pepperoni. Jacob scored 805 points.

Other recipes submitted into this year's competition included chipotle BBQ meat snack sticks, jalapeno and cheese summer sausage, fresh Italian meatballs, pork chili brats, maple breakfast sausage, pineapple bacon, jalapeno peppered bacon and Dr. Pepper bacon.

The FDSC 3063 course will continue to be offered in the future (normally in the spring semester). If you're interested in enrolling, or want more information, you may contact McKensie Harris at mckensie.harris@uwyo.edu. Prerequisites include FDSC 3060 or concurrent enrollment.

Authored by Lily Guthrie, UW Communication student