



INTERESTED IN HOSTING THE MOBILE MEAT PROCESSING LAB?

The Oklahoma CareerTech Mobile Meat Processing Lab and the corresponding curriculum are the result of a partnership with the Oklahoma Dept. of Ag, Food, and Forestry. Through collaboration with industry & education partners, this training program was developed to meet an ever growing need for workforce development in the meat processing industry.

Unique in its completely customized design & function, the MMPL provides an opportunity to gain hands-on experience while learning about the meat processing industry. This mobile teaching lab includes processing equipment commonly found in meat processing facilities and offers exposure to associated operating procedures.

The MMPL is designed to meet training needs at a local level, capable of traveling to technology centers, high schools or on-site with industry partners.

Training Resources:

Up to 64 Hours of Coursework Covering:

- Preparing for Meat Processing
- Fabricating a Carcass (beef, pork & lamb)
- Fabricating Fresh Meat (beef, pork & lamb)
- Making Value-Added Products
- Packaging Meat Products
- Marketing Meat Products

Printed spiral bound book for \$25/student.

Online, self-paced training videos through American Meat Science Association covering:

- Food Safety & Science
- Meat Evaluation
- Meat Selection & Cookery

Cost is \$75 per video

Quick Facts About the MMPL:

- Completely customizable training
- Custom Exempt licensed by the Oklahoma Dept. of Ag, Food & Forestry for processing: beef, pork, lamb & goat
- Housed in a 53' refrigerated trailer
- Travels with 2 support trailers
- Primarily self-sustaining, only requiring an onsite fresh water supply to operate
- Capable of holding up to 400 gallons of wastewater
- Capacity for 6-8 participants and instructor
- Equipped with a hydraulic lift gate
- Includes a cooler/product storage area
- Dual-zone temperature controlled reefer unit



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Meat Processing Equipment Included with the MMPL:

- › Meat & bone bandsaw
- › Grinder
- › Mixer
- › Slicer
- › Sausage Filler
- › Patty Maker
- › Tenderizer
- › Roast netter
- › Scales
- › Vacuum sealer
- › Label printer

Support Equipment Included:

- › 3 power generators
- › Heated power washer
- › Electric Smoker
- › Freezer
- › Cleaning supplies
- › Power cords
- › Hoses
- › Air compressor
- › Tools
- › Wastewater transfer pump

Key Host Site Responsibilities:

- › Providing the instructor
- › Meat products
- › Personal protective equipment
- › Packaging materials
- › Daily operation of MMPL while in session
- › Fuel for generators and reefer unit

Best Practices:

- › Select a “site steward” who will be responsible for monitoring the MMPL while in session and assisting the class with any needs
- › Allow for approximately 1 hour for cleaning after use
- › Consider offering other one day outreach classes by partnering with a culinary program, such as sausage making or food safety
- › Reach out to local processors or butchers as potential adjunct instructors
- › Schedule a tour day with a local processor to supplement the curriculum: try to visit on a “kill day” to show how animals are harvested, as well as fabricating meat carcasses

F.A.Q.

- › **Where does the meat come from?** The host site is responsible for procuring the meat products for coursework. Consider partnering with a local custom processor or purchasing boxed meat.
- › **Can the MMPL be plugged directly in?** Or do I have to utilize the provided generators? Yes, the MMPL can be plugged directly into nearby electrical service outlets. The MMPL uses (2) 220V plug needing 50A breakers.
- › **What do I do with the wastewater?** Wastewater captured in the storage tanks can be hauled to a local wastewater treatment plant or other approved site. If a sanitary drain is available, wastewater can be released there.
- › **How much fuel should we plan to use?** The reefer unit will operate approximately 3-4 days before needing refueled. (50 gallon capacity) The generators need refueled approximately every 2 days (5 gallon capacity).
- › **Can we use the MMPL for deer processing?** No, the MMPL is not licensed for any wild game, including deer or feral hogs, or poultry.

For More Information:

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