Dry-Cured Meat Processing and Safety Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Dry-Cured Meat Processing and Safety Training Course provides a deep understanding of traditional and modern curing techniques, safety management practices, and product quality optimization for dry-cured meat products such as hams, sausages, and salamis. The course explores the scientific principles of curing, fermentation, dehydration, and ripening while emphasizing microbiological safety, shelf-life stability, and compliance with food safety regulations.

Participants will gain practical knowledge of formulation design, processing control, sensory quality, and packaging innovations for premium dry-cured meat production. With case studies from successful producers, this course equips professionals with skills to implement best practices in hygiene, hazard control, and value-added product development in both artisanal and industrial settings.

Programme Curriculum

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Course Objectives

1. Understand the principles of meat curing and dehydration.
2. Explore the biochemical and microbial processes in dry curing.
3. Apply critical control measures for ensuring product safety.
4. Identify ingredients and curing agents used in dry-cured meat.
5. Evaluate the impact of salt, nitrites, and temperature on product quality.
6. Learn sensory evaluation and texture optimization techniques.
7. Develop strategies for preventing contamination and spoilage.
8. Understand fermentation processes and starter cultures.
9. Apply HACCP principles in dry-cured meat processing.
10. Examine global regulations and labeling standards.
11. Investigate shelf-life extension and packaging methods.
12. Study sustainability and waste reduction in meat processing.
13. Analyze case studies of successful dry-cured meat producers.

Organizational Benefits

1. Enhanced product safety and consumer confidence.
2. Improved compliance with global food safety standards.
3. Increased production efficiency and cost savings.
4. Strengthened quality control and traceability systems.
5. Reduced product recalls and safety risks.
6. Improved sensory quality and market competitiveness.
7. Access to new export and specialty product markets.
8. Increased employee competence in safety and hygiene.
9. Integration of sustainable meat processing practices.
10. Enhanced reputation through premium product offerings.

Target Audiences

1. Meat processors and manufacturers
2. Quality assurance and food safety officers
3. Production and operations managers
4. Food technologists and R&D professionals
5. Artisanal meat curers and butchers
6. Food inspectors and regulatory authorities
7. Exporters and distributors of meat products
8. Culinary professionals and product developers

Course Duration: 5 days

Course Modules

Module 1: Fundamentals of Dry-Cured Meat Processing

- Introduction to curing principles and history of dry-cured products
- Classification and characteristics of cured meats

- Key process parameters: temperature, humidity, and airflow
- Role of salt and nitrites in preservation and flavor
- Curing trends and technological advancements
- Case Study: Traditional Parma Ham Processing

Module 2: Microbiology and Biochemistry of Curing

- Role of beneficial microorganisms in fermentation
- Biochemical changes in proteins and lipids during curing
- Controlling pathogens and spoilage microorganisms
- Factors affecting microbial stability
- Monitoring fermentation through pH and water activity
- Case Study: Microbial Safety in Spanish Chorizo Production

Module 3: Ingredients and Formulation Control

- Functional ingredients in curing (salt, sugar, nitrates, spices)
- Natural alternatives to synthetic curing agents
- Role of starter cultures in fermentation
- Optimization of formulations for safety and flavor
- Effects of different raw materials on final product quality
- Case Study: Nitrate-Free Dry-Cured Sausages Development

Module 4: Process Control and Equipment

- Overview of equipment for curing, drying, and aging
- Environmental control systems and monitoring tools
- Hygiene and sanitation requirements
- Temperature and humidity regulation strategies
- Troubleshooting common process deviations
- Case Study: Controlled Drying Rooms for Iberian Ham

Module 5: Safety and Quality Assurance Systems

- Application of HACCP in dry-cured meat production
- Microbiological and chemical hazard prevention
- Verification and validation of safety systems
- Sampling and testing for pathogens and toxins
- Compliance with FSMA, EU, and Codex regulations
- Case Study: HACCP Implementation in Italian Salami Production

Module 6: Sensory and Quality Evaluation

- Organoleptic properties of dry-cured meats
- Sensory evaluation techniques and flavor profiling
- Texture and color assessment methods
- Defect identification and quality improvement strategies
- Consumer perception and sensory optimization
- Case Study: Flavor Optimization in Serrano Ham

Module 7: Packaging and Shelf-Life Management

- Packaging materials for moisture and oxygen control
- Modified atmosphere packaging (MAP) for cured meats
- Shelf-life prediction and testing
- Labeling and traceability systems
- Reducing spoilage and maintaining product freshness
- Case Study: Vacuum Packaging in Long-Life Cured Sausages

Module 8: Sustainability and Innovation in Meat Processing

- Sustainable sourcing and environmental impact reduction
- Energy and water efficiency in curing operations
- By-product utilization and waste minimization
- Emerging technologies in dry curing
- Consumer trends toward natural and clean-label products
- Case Study: Sustainable Meat Production by Local Cooperatives

Training Methodology

1. Interactive expert presentations and technical demonstrations
2. Group discussions and problem-solving sessions
3. Practical activities and sensory analysis workshops
4. Case study reviews of real-world processing systems
5. Assessment through project-based learning and feedback

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

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