

# TEACHING YOUTH SWINE HARVESTING AND PROCESSING

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## Background

The meat processing disruption due to COVID, coupled with the desire to further educate youth exhibiting market livestock, created the perfect opportunity to provide a hands-on training for youth in Ross County. Program delivery brought together the Ohio State University Extension Meat Specialist, OSU Meat Science graduate students, local Extension Educators, local farmers, and older market livestock exhibitors.

## Educational Program

The program was delivered with three instructional parts. First, a virtual meeting to review animal welfare and on-farm food safety practices. The second two parts occurred on-farm to demonstrate the harvesting and processing activities.

## Workshop Experience

1. Learning about preparing to harvest including animal welfare, food safety, and working conditions.
2. Using a cradle to remove the feet and start the skinning process
3. Learning what issues to look for in the animal's organs as a measure of food safety.
4. Completing the skinning process after the organs were removed.
5. Finished harvesting with sides ready for the cooler.
6. Learning where the retail cuts of meat come from the hog's primal cuts.

## Workshop Experience

7. Discussing food safety when processing meat
8. Making fresh sausage from the trim and non-prime cuts
9. Youth assisting in adding spices and making patties.
10. Youth learn about various careers from graduate students while tasting different spiced sausage sandwiches

## Learning Outcomes

Participants responded on a five-point Likert scale their level of knowledge gained following the experience. Turning primal cuts into retail cuts showed the most knowledge gain, followed by sausage flavoring with spices. Participants and their parents indicated substantial knowledge gain on all indicators measured.



## Acknowledgements

These programs were the result of a partnership between OSU Extension, CFAES, Department of Animal Sciences, Faculty and Graduate Students, and Local farmers.



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