

## REGISTRATION FORM

Name: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Email: \_\_\_\_\_

Telephone: \_\_\_\_\_

Fax: \_\_\_\_\_

Special needs: \_\_\_\_\_  
\_\_\_\_\_

Do you currently manufacture jerky? \_\_\_\_\_

### TO REGISTER:

#### **Gloria Hernandez**

Extension Home Economics Department  
New Mexico State University.

P.O. Box 30003, MSC-3AE

Las Cruces, NM 88003-8003

**Telephone:** (575) 646-2198

**Fax:** (575) 646-1889

**Email:** [glorhern@nmsu.edu](mailto:glorhern@nmsu.edu)

**Limited Seating (15)**

### HOTEL SUGGESTIONS:



Housing and transportation are the responsibility of each registrant. Some suggestions follow:

**Ramada Palms de Las Cruces:** 201 University. Government/NMSU rates for the university of \$65.00 + tax (standard single) or \$75.00 + tax (double beds). For reservations, call (575) 526-4411.

**Comfort Inn:** 2585 S. Valley Drive. Government rates of \$69.95 + tax, single and \$79.95 + tax, double. For reservations, call (575) 527-2000.

**Plaza Suites:** 301 E. University Avenue. \$52.39 tax included (king), \$58.61 tax included (double/queen). Refrigerator, microwave, and coffee. For reservations, please call (575) 525-2083.

*Prices are subject to change and a credit card for the reservation is needed. Please notify them that you are attending a workshop sponsored by New Mexico State University.*

### PARKING:

FOR A PARKING PERMIT, please contact NMSU Parking services at 575-646-1839 or you may download a daily parking permit at the following web site:

**<http://www.campusvisitor.com/>**



# The Safe Process of Beef Jerky and HACCP (Hazard Analysis Critical Control Points) For Spanish Speaking Operators

workshop to be presented in Spanish at



**November 10-11, 2009  
Las Cruces, NM**

**New Mexico State University  
Food Technology Program  
(575) 646-2198**

# The Safe Process of Beef Jerky and HACCP (Hazard Analysis Critical Control Points) for Spanish Speaking Operators

## Who Should Attend:

Spanish speaking operators of meat processing plants which specialize in making beef jerky.

## Objective:

Hands on training presented in Spanish to implement a safe process and a HACCP program in beef jerky meat processing facilities.

## Cost:

No cost, 2-day introductory workshop, materials included.  
Limited to 15 participants

## Speakers:

**Nancy Flores, Ph.D.** Associate professor and extension food technology specialist at New Mexico State University.

**Jorge Gonzalez,** Bio-chemical engineer and post-graduate student at New Mexico State University.

## For more information, please contact:

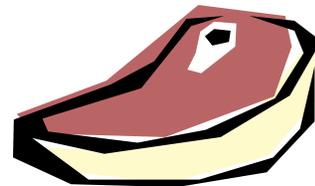
**Gloria Hernandez**  
(575)646-2198  
Email: glorhern@nmsu.edu

**Nancy Flores, Ph.D.**  
(575) 646-1179  
Email: naflores@nmsu.edu

## AGENDA

### Day One

Time	Topic
7:30 am	Registration
8:00– 8:30 am	Welcome and Introductions
8:30–8:45 am	Pre-exam for Beef Jerky and HACCP
8:45–9:00 am	Why we are here? Problems with safe preparation of the dry meat. Guides established for the steps of humidity and water in dry meat
9:00–9:30 am	Beef jerky process and humidity
9:30–10:00 am	Thermometers and pH
10:00–12:30 pm	Laboratory exercise: Wet and dry bulb thermometer; Marinated process (pH) and dry meat process.
12:30–1:30 pm	LUNCH
1:30–1:45 pm	USU study results of beef jerky
1:45–3:45 pm	Humidity discussion
4:00–4:30 pm	moisture protein ratio
4:30–5:15 pm	GMP (video and discussion)
5:15–6:00 pm	Beef jerky review
6:00 pm	Review of day



## AGENDA

### Day Two

Time	Topic
8:00–8:15 am	Review day one- disussion
8:15–9:30 am	Laboratory- Water activity determination ingredients and formulation of the product
9:30–10:15 am	<i>Listeria monocytogenes</i> in the beef jerky process
10:30–11:15 am	Beef jerky process discussion
11:15–12:00 noon	LUNCH—sample beef jerky
12:00–1:00 pm	HACCP plan for beef jerky
1:00–4:30 pm	Post-Exam for beef jerky and HACCP
4:30–4:45 pm	Summarize, questions and answers
4:45–5:15 pm	Issue certificates



If you are an individual with a disability who is in need of an auxiliary service to participate in this event, please contact Nancy Flores at (575) 646-1179 at least one week prior to the event.

New Mexico State University is an equal opportunity employer. All programs are available to everyone regardless of race, color, religion, gender, age disability, or national origin. New Mexico State University and the U. S. Department of Agriculture cooperating.