

Small Ruminant Mobile Processing Unit Certification Program (MPUCP)

Virginia State University Program Coordinators/Instructor: Drs. Dahlia O’Brien and Stephan Wildeus and Wallace Brousseau

Participating instructors: Drs. Theresa Nartea (Virginia State University), Derris Devost-Burnett (Mississippi State University), and Kwame Matthews (Delaware State University), Bobby Maddox and Karen Talley (Hatch-RVA), Roger Merkel (Langston University) and Neil Zahradka (Virginia Department of Environment Quality).

5 modules. Some may be longer than others, e.g. science of red meat processing. Each module includes a presentation, application method if appropriate, resource materials (fact sheets, videos, etc.), assignment(s), and a quiz. A Certificate of Competence will be awarded upon completion of assignment(s), passage of quiz (> 80%) and butchering and fabrication skills. Suitable Platform (Zoom and in-person).

Participant Limit: First 4 modules will be zoom - 20 participants limit; Final module (2 days required - 4 dates scheduled in 2021 and will be limited to 5 participants/class).

| Module | Topics | Assignments | Quiz | Date | |
|--------|---|--|--|------|-----------------|
| 1 | MPU Usage (Dr. O’Brien, Dr. Wildeus, and Wallace Brousseau) | <p>Intro and MPU Design</p> <p>Docking station requirements and MPU set-up and takedown - Wildeus</p> <p>Lease agreement</p> <p>Sanitation Standard Operating Procedures (SSOP)</p> <p>Standard Operating Procedures (SOP)</p> <p>Hazard and Critical Control Point (HACCP) plan</p> <p>Process flow diagram</p> | <p>Obtain and submit a water report from anticipated set-up site (mpucertprogram@gmail.com)</p> <p>Research, develop and submit a waste compost SOP (mpucertprogram@gmail.com)</p> | Yes | August 28, 2021 |

| | | Recordkeeping/Logs | | | |
|---|--|---|--|-----|---------------|
| 2 | The science of red meat processing (Lecture; Dr. Burnett; Dr. O'Brien and Wallace Brousseau) | Feed withdrawal program Humane slaughter methods Carcass bleeding Dressing % Carcass shrinkage Calculating meat yield Carcass fabrication (primal versus retail cuts) Further processed products | Complete assignment to determine how much meat to expect from a lamb/goat carcass and submit to (mpucertprogram@gmail.com) | Yes | Sept 11, 2021 |
| 3 | Waste management (Wallace Brousseau; Roger Merkel; and Nick Neil Zahradka) | Processing and inspection general guidelines Scheduling Inspector Composting Wastewater disposal | Review and edit waste compost SOP and submit to (mpucertprogram@gmail.com) | Yes | Sept 18, 2021 |
| 4 | Marketing (Dr. Matthews, Dr. Nartea and Bobby Maddox) | Marketing lamb and goat meat products Alternative/Niche markets Ethnic Holiday Calendar Value added product considerations Setting up a website/farm stand at farmers market | Develop a marketing plan for your lamb and goat meat products and submit to (mpucertprogram@gmail.com) Design your own product label and submit to (mpucertprogram@gmail.com) | Yes | Sept 25, 2012 |

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| | | HatchRVA - how can commercial kitchens help with further processing and marketing | | | |
| 5 | In-person MPU usage, Processing and Fabrication (Wallace Brousseau, Dr. Wildeus, Dr. O'Brien) | <p>Live demonstration by participant of the following activities:</p> <ul style="list-style-type: none"> • MPU set up • Humane handling and identification of diseased animals • Stunning and bleeding • Skinning and evisceration • Carcass trimming and wash • Composting • Chilling • Carcass Processing • Unit shut down | <p>Demonstrate knowledge of MPU components and how to set up and shut down MPU</p> <p>Demonstrate proper handling and restraint for small ruminant stunning</p> <p>Demonstrate adequate stunning, bleeding, butchering composting, and fabrication skills</p> | Yes | <p>Oct 9-10, 2021</p> <p>Oct 23-24, 2021</p> <p>Nov 6-7, 2021</p> <p>Dec 4-5, 2021</p> |