

**Refrigeration in the Meat
Industry Workshop
October 1-2, 2008
Kansas City, Missouri**

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Refrigeration in the Meat Industry Workshop



**Kansas City, Missouri
October 1-2, 2008**

www.dce.ksu.edu/conf/meat



About the workshop: A two-day intensive short course on refrigeration as practiced in the meat processing and refrigerated storage industry. A systematic study is made of the technical background, the practice, and the latest developments in refrigeration as applied to the meat industry. This workshop is offered for only the second time October 1-2, 2008.

For whom: Meat processors, meat plant engineers, design firms, facility contractors, refrigerated warehouses, and engineers and supervisors employed by equipment manufacturers. The course is intended for designers and builders of new, renovated, and enlarged plants, supervisors of plant operations, engineers for manufacturers who will learn how their components fit into systems, engineers and managers new to the meat processing and refrigeration field, and veteran engineers and managers seeking the latest information. This workshop is intended for those making decisions concerning the plant or facility.

Objectives:

- * To provide the participants with much of the knowledge that they would obtain by longer experience in the industry, often through the agony of costly mistakes.
- * To provide a thorough technical grounding in topics crucial to refrigeration in meat processing.
- * To benefit from the experience of industry experts through examples.
- * To learn the latest research and development pertinent to meat processing refrigeration.

Topics to be covered:

- * Refrigeration in the meat plant
- * Refrigeration cycle
- * Humidity control and equipment
- * Carcass cooling
- * USDA sanitation design requirements
- * Freezing of boxed meat
- * Sausage production
- * Hygienic air distribution
- * Energy conservation and reclaim
- * Pork production
- * Bacon production
- * Refrigeration evaporators and condensers
- * Plant layout and integration
- * Docks
- * Ammonia as a refrigerant

CEUs are available: Participants may receive a Certificate of Participation reporting 15 contact hours, which will provide documentation for engineering (or other) Professional Development Hour (PDH) or Continuing Education Unit (CEU) requirements. The cost for this certificate is \$10 in addition to and with your registration payment.

Schedule: The workshop begins at 8 a.m., Central Daylight Savings Time, on Wednesday, October 1, at the Four Points by Sheraton Kansas City Airport, Kansas City, Missouri. Lunch is provided both days of the workshop. Sessions will run from 8 a.m. to 4:30 p.m.

Workshop Sponsors: The workshop is sponsored by Kansas State University through the Division of Continuing Education.

Workshop direction and instruction: The coordinators and instructors for the Refrigeration in the Meat Industry Workshop are:

Ronald Vallort

Ron Vallort and Associates, Ltd.
502 Forest Mews Drive
Oak Brook, IL 60523

Professor Wilbert F. Stoecker

University of Illinois
1506 South Maple Street
Urbana, IL 61801

Professor Donald L. Fenton

3013 Rathbone Hall
Kansas State University
Manhattan, KS 66506

Uniquely qualified is Ron Vallort with nearly 30 years of experience designing and troubleshooting meat processing plants. Will Stoecker authored the well-known "Industrial Refrigeration Handbook" and is a leading international expert in refrigeration. Don Fenton's experience includes over 20 years in the refrigeration field, and he is the author of the ASHRAE textbook and course titled "Refrigeration."

For answers to questions about the program and local arrangements, please contact Don at 785-532-2322 (e-mail: fenton@ksu.edu) or Will at 217-384-6002 (e-mail: wstoecke@uiuc.edu).

Cost and what is provided: The cost of the workshop is \$695, which includes all text materials, lunches, and refreshment breaks for the two days of the workshop. When three or more people register from the same company, a \$100 discount applies to the third or more persons.

Hotel accommodations: All sessions will take place at the Four Points by Sheraton Kansas City Airport, 11832 Northwest Plaza Circle, Kansas City, MO 64153 (phone 816-464-2345). A block of guest rooms has been reserved for participants at a special rate of \$89 per night (block deadline is September 12, 2008). To obtain the special rate, be sure to mention the "Refrigeration in the Meat Industry Workshop" when making your reservation. Courtesy van service is available between the hotel and the Kansas City International Airport.

For additional information about the Refrigeration in the Meat Industry Workshop, please visit the official workshop site at:

www.dce.ksu.edu/conf/meat

How to enroll: Please select one of the following methods.

1. Register ONLINE by going to:

www.dce.ksu.edu/conf/meat/registration

2. MAIL the completed registration form to:

Refrigeration in the Meat Industry
Workshop Registration
Division of Continuing Education
Kansas State University
141 College Court Building
Manhattan, KS 66506-6006

3. FAX your registration to 785-532-2422.

4. PHONE the Non-Credit Programs Registrar at 785-532-5569 between 8 a.m. and 5 p.m. Monday through Friday.

For questions concerning enrollment, please call the Non-Credit Conference Registration Office in Continuing Education at 785-532-5569 or 1-800-432-8222. Enrollment is limited so that personal contact between the participants and staff can be maintained. Early registration is encouraged. Registrations can be held for two weeks, allowing time for the registration fee to arrive.

Refund/Cancellation Policy: If you must cancel your registration, please do so as soon as possible. The cancellation policy is: Full refund less a \$25 administrative fee if canceled by August 29, 2008; \$200 cancellation charge between August 30 and September 6, 2008; and no refund after September 6, 2008. A substitute may replace the original registrant.

Special Assistance: A participant in a conference or non-credit program with a disability who needs accommodations or has special dietary requirements should indicate services needed at the time of registration. If you have further questions, please contact the Conference Program Coordinator, Tanya Beninga, at 785-532-2584 or 1-800-622-2KSU. Early notification is required to ensure that accommodations can be provided in a timely manner.

Notice of Nondiscrimination: Kansas State University is committed to nondiscrimination on the basis of race, sex, national origin, disability, religion, age, sexual orientation, or other nonmerit reasons, in admissions, educational programs, or activities and employment (including employment of disabled veterans and veterans of the Vietnam Era), as required by applicable laws and regulations. Responsibility for coordination of compliance efforts and receipt of inquiries concerning Title VI of the Civil Rights Act of 1964, Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, the Age Discrimination Act of 1975, and the Americans With Disabilities Act of 1990 has been delegated to Clyde Howard, director of Affirmative Action, Kansas State University, 214 Anderson Hall, Manhattan, KS 66506-0124, 785-532 6220 or 785-532-4807 (TTY).

REGISTRATION FORM
Refrigeration in the Meat Industry Workshop
October 1-2, 2008

First Name _____	Nickname _____
Middle Name (initial) _____	Last Name _____
Company _____	
Street Address _____	
City _____	
State _____	Zip + 4 _____
Phone _____	Fax _____

E-mail (required) _____

Fees:

- ___ \$695 Registration Fee
- ___ Discount (\$100 for 3rd or more)
- ___ \$10 CEU/PDH Certificate
- ___ **Total Due**

Method of Payment

- ___ Check enclosed (payable to KSU)
- ___ Invoice my company
- ___ Purchase order # _____

Please Charge My:

Card Number _____
Expiration Date _____
Cardholder's Name (print) _____
Signature _____

Please indicate any dietary restrictions or accommodations needed:

Roster Release

___ Initial here if you do not want your name listed in the roster of participants.