

+ Courses are free if completed successfully. Courses need to be taken in order unless work experience is provided. + Call Student Services to register: 715.234.7082

Level 1 – Sand Lake/Hertel

Tuesday, Wednesday days, 8:30am-12:00pm, Thursday, 8:30am -11:30am

Basic Sanitation (47-008-001 / 65934)	Tues-Thurs, August 27 – September 5	Sovereignty Building Adjacent to the St Croix Tribal Education Building 4424 Angeline Ave Webster, WI
Basic Meat Science (47-008-005 / 65936)	Tues-Thurs September 10- September 19	
Basic Beef Fabrication (47-008-010 / 65937)	Tues -Thurs September 24 -October 3	

Level 3 – Cumberland/Rice Lake

Tuesday, Wednesday, and Thursday evenings, 4:30 – 8:30 p.m.

Advanced Sausage Making (47-008-425 / 41987)	Tues-Thurs, June 25 – August 1 NO CLASSES July 4 th Week	Louie's Finer Meats – Wild Game Processing Facility 900 Sylvan Street, Cumberland
HACCP (47-008-424 / xxxxx)	TBD	TBD

Level 2 – Iron River/Ashland

Tuesday, Wednesday, and Thursday evenings, 5:00 – 9:00 p.m. and an occasional Monday

Advanced Beef Fabrication	Tues-Thurs, May 14 – June 6 and	Jim's Meat Market
(47-008-420 / 41641)	Monday, May 20 th	68455 District Street
Meat Marketing (47-008-421 / 41642)	NO CLASSES Memorial Day Week Tues-Thurs, June 11 – July 18 NO CLASSES July 4th Week	Iron River, WI Meat Marketing – room 204 Ashland Campus from June 10 – June 19
Cookery	Tues-Thurs, July 23 – 30	Ashland Campus
(47-008-423 / 41682)	NO CLASS August 1	2100 Beaser Avenue – room 211
Basic Sausage Making (47-008-422 / 41662)	Tues-Thurs, August 6 - 22 and Monday, August 12 th	Jim's Meat Market 68455 District Street Iron River, WI