

OUTSTANDING POST SECONDARY/ ADULT PROGRAM



SOPHIA THOMMES
RIDGEWATER COLLEGE – MEAT CUTTING PROGRAM

OVERVIEW

The meat cutting program is a part of the agriculture department of Ridgewater college with 17 program offerings, where about three quarters of the students population come within a 100-mile radius from Willmar, MN. Enrollment in the meat cutting program includes students nationwide due to the uniqueness of the program structure. Over the 2 years the meat cutting program has been running, there has been 38 students that have taken and completed the 1-2 meat cutting certificates. Students are able to complete both certificates from where you are located and can apprentice with their local butcher shops while learning the technical application and information of meat processing.

The 2 certificates offered: Beginning Meat Cutting and Advanced Meat Cutting, each being 18 credits, one semester in length, and has an apprenticeship component. This dual approach not only enhances understanding through hands-on experiences, but also embeds the apprentice in the realities of their future profession. This learning model also cultivates a profound respect for the profession. This ensures upon completion, apprentices are not merely skilled technicians, but thoughtful practitioners who understand the significance of their role within the community and the food supply chain.

Sophia is a visionary program coordinator and educator that prepares graduates for entry today and in the future. She is committed to the quality improvement process and teaching and learning process. She frequently engages with data and survey feedback to ensure she is providing the highest quality education that represents her and Ridgewater College's Agriculture Department.

~Jeff Miller, Dean of Instruction

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