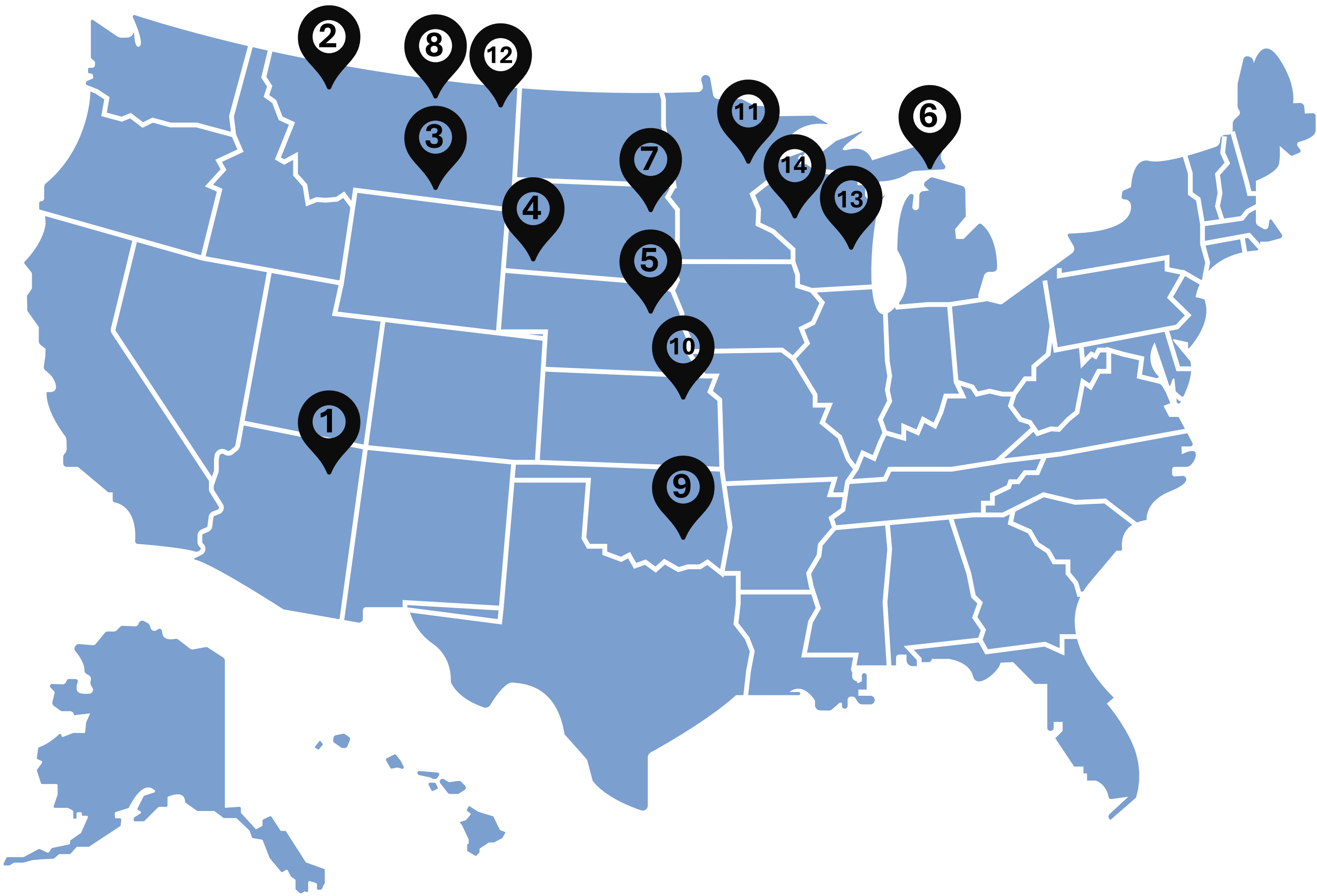


MEAT PROCESSING PROGRAMS AT TRIBAL COLLEGES

*As of April 2025



Many Tribal colleges and universities across the United States have programs in agriculture. However, there is a limited number of those that offer courses in meat processing. For Tribal colleges in particular, offering meat processing programs is essential for Tribal food sovereignty. Below is a list of TCUs that currently have meat processing workshops and operations, TCUs that have degree and certificate programs related to meat processing, and TCUs that have the potential to grow meat processing programs.



Tribal Colleges Offering Degrees or Certificates in Meat Processing

1. Dine College, AZ [<https://www.dinecollege.edu>]

Dine College offers a Bachelor of Science in Agriculture program that provides a curriculum in agriculture, ranching, agribusiness, and meat processing, specifically through the lens of Navajo farming and traditions.

2. Blackfeet Community College, MT [<https://bfcc.edu>]

BFCC offers a one-year workforce development certificate program in meat processing. The program provides students with hands-on training and practical skills in the meat processing industry.

3. Little Big Horn College, MT [<http://www.lbhc.edu>]

LBHC offers an Agriculture Degree program that includes courses on animal science, rangeland and livestock management, and meat processing, among others.

4. Oglala Lakota College, SD [<https://www.olc.edu>]

OLC has an Animal Science degree program that includes instruction in meat processing, focusing on technical skills of meat cutting, trimming, boning, and wrapping. The program also covers essential topics like sanitation and food safety practices.

5. Little Priest Tribal College, NE [<https://littlepriest.edu>]

Little Priest Tribal College offers an Applied Science in Diversified Agriculture program that provides students with a broad range of skills in crop production, livestock management, and sustainable farming practices. The program also includes training in meat processing, teaching students how to handle, process, and market livestock in accordance with industry standards.

Tribal Colleges Offering Community Programs and Workshops in Meat Processing

6. Bay Mills Community College, MI [<https://www.bmcc.edu>]

BMCC is deeply involved in meat processing through its Waishkey Bay Farm, a 280-acre facility dedicated to sustainable agriculture and strengthening the local food system. The farm includes a variety of agricultural operations, such as pasture-based chicken production, providing hands-on experience in meat processing. Additionally, the farm serves as an extension, teaching, research, and incubator facility that aligns with traditional Anishinaabek values.

7. Sisseton Wahpeton College, SD [<https://www.swcollege.edu/newswcollege/>]

Through its Extension program, the college offers workshops focused traditional meat preservation methods, including meat drying and Bapa making. These workshops highlight cultural practices related to meat processing.

8. Aaniiih Nakoda College, MT [<https://www.ancollege.edu>]

In its partnership with the USDA, the college offers resources and trainings to strengthen local food systems through meat processing initiatives. This collaboration aims to bolster the college's agricultural programs by offering technical assistance, funding opportunities, and expertise in meat processing, helping students and community members gain the skills needed to manage and operate meat processing facilities.

Tribal Colleges with Opportunities and Partnerships in Meat Processing

9. Muscogee Nation College, OK [<https://cmn.edu>]

The Muscogee Nation Youth Agriculture Program provides educational opportunities and hands-on experience in farming, sustainability, and leadership for young community members. While the program does not solely focus on meat processing, there is potential for the college to partner with the program for it to include courses that incorporate meat processing training.

10. Haskell Indian Nations University, KS [<https://haskell.edu>]

The university is building an Agricultural Business program that has the potential to teach students skills in livestock management and meat processing, among others. Additionally, the university is connected to a community bison processing workshop held in 2024. The workshop was also supported by the Intertribal Buffalo Council. As the university is building their Agribusiness program, a continued partnership with the Council can ensure there are Native American-led meat processing courses included in the curriculum.

11. Fond Du Lac Tribal and Community College, MN [<https://fdltcc.edu>]

FDLTCC has several programs focused on food sovereignty. Though they are all mainly centered on agriculture, the college is involved in many partnerships that create avenues for future programs in meat processing. Some of the partnerships include projects with NRCS, USDA, MN Dept. of Agriculture, and NCR-SARE, all of which are agencies that also support programs related to meat processing.

12. Fort Peck Community College, MT [<https://www.fpcc.edu>]

While no degree or certificate programs are available in meat processing, Fort Peck Community College collaborated with the Fort Peck Tribes to build a program to reintroduce bison onto the Fort Peck Indian Reservation. This program offers opportunity for community education and engagement in meat processing and development of local food systems.

13. College of Menominee Nation, WI [<https://www.menominee.edu>]

While the College of Menominee Nation (CMN) offers a degree in Sustainable Agriculture, the program does not prioritize meat processing. However, its partnerships with organizations like the USDA and other agricultural programs provide valuable resources and training that can extend to meat processing.

14. Lac Courte Oreilles Ojibwe University, WI [<https://www.lco.edu>]

Lac Courte Oreilles Ojibwe University (LCOOU) is involved in agricultural and food sovereignty initiatives, which has the potential to extend to meat processing. While their primary focus is on sustainable agriculture, natural resources, and cultural preservation, the university has supported projects related to food systems, including livestock management and processing. Through partnerships with organizations like the USDA, there is room for growth and expansion in meat processing opportunities.