



Beef 101

“Everything You Wanted to Know About Beef”

2013 Programs

Schedule of Events



Day 1

- 7:45 Bus leaves for TAMU Beef Center
- 8:15 Welcome
- 8:45 Beef industry overview and fed beef cattle evaluation
- 10:30 Break
- 11:30 Beef cattle growth and factors affecting leanness
- 12:30 Lunch
- 1:15 Move to Rosenthal Meat Science and Technology Center, Rm. 100
- 1:40 Demonstration of beef harvest and food safety procedures
- 3:00 Break
- 3:15 Beef safety and handling exercise
- 4:00 Beef carcass grading systems
- 5:30 Adjourn (free night)

Day 2

- 7:45 Bus leaves for Rosenthal Meat Science and Technology Center
- 8:00 Beef carcass anatomy
- 10:00 Meat cutting rules and methods and “suit-up”
- 10:30 Collect quality and yield data on carcasses
- 10:45 Beef wholesale cut fabrication lab (forequarter)
- 12:45 Lunch
- 1:30 Beef wholesale cut fabrication lab (hindquarter)
- 4:00 Break
- 4:30 Bus leaves Rosenthal Center for the hotel
- 6:45 Bus leaves for “The Veranda”
- 7:30 Dinner
- 9:15 Bus leaves for the hotel

Day 3

- 7:45 Bus leaves for Kleberg Center Training Room, Rm. 023
- 8:15 Results and interpretation of beef safety exercise
- 8:45 Factors affecting beef palatability and sensory evaluation (discussions on aging, grain vs. grass-fed, freezing, cooking methods, grades, etc.)
- 10:30 Break
- 10:45 Current topics (BSE, lftb, growth promotants, antibiotics, etc.)
- 11:45 Beef cutting test results
- 12:00 Box Lunch
- 12:30 Bus leaves Kleberg Center for the Hilton Hotel