### 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