WHO SHOULD ATTEND?
PROFESSIONALS WORKING IN ANY SEGMENT OF THE BEEF INDUSTRY — ESPECIALLY THOSE WITH LITTLE OR NO PREVIOUS “HANDS-ON” EXPERIENCE.

DUE TO LIMITED SPACE FOR INDIVIDUAL INSTRUCTION, AND CLASSROOM SAFETY, THE BEEF 101 WORKSHOP WILL BE LIMITED TO THE FIRST 40 REGISTRANTS PER WORKSHOP, SO PLEASE GET YOUR REGISTRATION FORM IN EARLY!

Register online: http://agriliferegister.tamu.edu
or email dgriff@tamu.edu for a printable form

An intensive, hands-on training for anyone involved in any segment of the beef industry

HOSTED BY:

Texas A&M University

and the Department of Animal Science
**Day One**

7:45  Bus leaves hotel for TAMU Beef Cattle Center

8:15  Welcome and introductions

8:15  Beef industry overview and fed beef cattle evaluation – Learn the segments involved in raising cattle and how they are managed, then try your hand at making visual estimates of carcass traits.

11:15  Break

11:30  Beef cattle growth and factors affecting leanness – How do cattle grow? Why do they need to fatten? How do we know when they are ready to harvest? How does this influence meat quality?

12:30  Lunch (provided)

1:15  Move (bus) to Rosenthal Meat Science and Technology Center, Rm. 100

1:40  Demonstration of beef harvest and food safety procedures – Observe firsthand the process of converting muscle to meat and see some of the technology used to ensure beef safety.

3:00  Break

3:15  Beef safety and handling – Learn from meat biologists what makes meat a great medium for microbes and what can be done to ensure meat safety

4:00  Beef Carcass Grading Systems – What are beef grades? How are they applied? What are all these “certified” programs?

5:30  Adjourn – bus leaves Rosenthal Center for the hotel (Free Night)

**Day Two**

7:45  Bus Leaves hotel for Rosenthal Center

Beef carcass anatomy — Learn primals, subprimals, individual muscles and where they are on the carcass before you begin your fabrication laboratory.

Meat cutting rules and methods — Go over rules and safety equipment, then suit up to begin cutting!

Wholesale cut fabrication lab — with the aid of instructors, participants will fabricate beef forequarters into beef wholesale cuts and evaluate cut-out quantities and values.

12:45  Lunch (provided)

1:45  Wholesale cut fabrication lab — with the aid of instructors, participants will fabricate beef hindquarters into beef wholesale cuts and evaluate cut-out quantities and values.

3:00  Break

3:15  Beef safety and handling – Learn from meat biologists what makes meat a great medium for microbes and what can be done to ensure meat safety

4:00  Beef Carcass Grading Systems – What are beef grades? How are they applied? What are all these “certified” programs?

5:30  Adjourn – bus leaves Rosenthal Center for the hotel

**Day Three**

7:45  Bus Leaves hotel for Kleberg Center Rm. 023

8:15  Interpretation of results of food safety demonstration — Did your samples grow and why?

8:45  Factors affecting beef palatability and sensory evaluation – Experience for yourself how topics such as aging, grain vs grass-fed, grade variation, and muscle types affect eating quality.

10:30  Break

10:45  Current topics in the beef industry – What has been affecting the beef industry lately? TAMU faculty will discuss and help to answer your questions.

11:15  Beef cutting test results – Find out if you made or lost money fabricating your beef side (and why).

12:00  Box lunch (provided)

12:30  School's Out! Bus leaves Kleberg Center for the hotel

**Attention!**

Extensive class participation will be encouraged during all phases of the seminar. Many of the activities will be conducted in the cooler (35°F) and the Teaching/Cutting Laboratory (45°F) at the Rosenthal Center. Therefore, jeans, sweatshirts, etc., are recommended. Waterproof, non-slip footwear is also recommended. Texas A&M will supply hard hats, safety equipment, flocks, aprons, etc. Scheduled lunches/dinners are also included in the registration fee.