

BEEF 101 ALUMNI "QUOTABLE QUOTES"

"Thank you for the Aggie hospitality and your exceptional expertise. You have empowered me to be a better champion of beef and the beef industry."

"The Beef 101 Workshop was the best review and overview of basic meat science topics for beef industry personnel. I would highly recommend it for professionals who need to stay on top of industry practices."

"The hands-on cutting and grading practice was very helpful."



"Beef 101 gives the beef promotion/information portion of the industry a chance to learn from the experts in a very casual atmosphere."

"The course was amazing. I learned so much – I wish I could study for an entire semester or two. There's so much more I'd love to know. It was an awesome experience!"

"An immediate impact was made on our group. After Beef 101 there was much more recognition of how meat quality is affected."

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



Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, disability, religion, age, or national origin. Issued in furtherance of Cooperative Extension Work in Agriculture and Home Economics, Acts of Congress of May 8, 1914, as amended, and June 30, 1914, in cooperation with the United States Department of Agriculture, Edward G. Smith, Director, Texas A&M AgriLife Extension Service, The Texas A&M University System



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

HOSTED BY:

**TEXAS A&M
AGRI LIFE
EXTENSION**

and the
**Department of Animal Science
Texas A&M University**

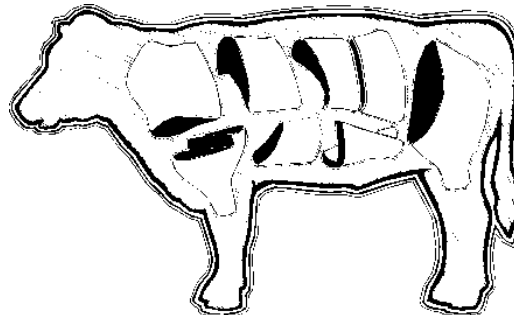
BEEF 101 CLASS SCHEDULE

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.*
- 4:30 Adjourn – bus leaves Rosenthal Center for the hotel
- 6:45 Bus leaves hotel for dinner (provided)
- 7:00 Famous Texas Aggie Smoked Prime Rib Dinner – *Come enjoy a relaxing evening with the Beef 101 faculty, staff and graduate students.*



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, frocks, aprons, etc. Scheduled lunches/dinners are also included in the registration fee.