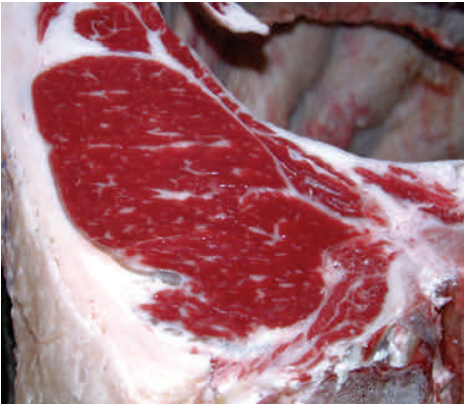




BEEF 706 - *Beef Quality Management*

Texas A&M University- College Station, TX

Kleberg Center & Rosenthal Meat Science Center



Here's what last year's participants said:

- 100% said that as a cattle producer they shared the responsibility for customer satisfaction of beef products.
- 80% planned to stop an old practice based on what they learned at BEEF 706.
- 90% planned to adopt a new practice based on what they learned at BEEF 706.
- 92% of producers said they would make or save money based on what they learned, with an average of \$37/head of cattle.

Day 1

- 7:00 am Bus leaves Hotel for TAMU
- 7:30 am Introduction and Purpose
Evaluation Beef Carcasses & Live Cattle
Review Video of the Market Finished Steers & Heifers
Beef Carcass Quality and Yield Grading
- 10:00 am Break
Review the Beef Harvest Procedure
Introduction to Meat Cutting
- NOON Lunch
- 12:45 pm Suit Up Beef Fabrication & Fabricate the Forequarter
- 1:30 pm Fabricate the Hindquarter & Value Added Cuts
- 5:00 pm Depart for Beef Center
- 6:00 pm Low Stress Cattle Handling
- 6:30 pm Dinner

Day 2

- 7:30 am Bus leaves Hotel for TAMU
- 7:45 am Genetic Selection Programs & Tools for Beef Cattle Quality
Evaluating Market Cattle Grid Buying & Branded Programs
- 10:00 am Break
Managing Feeder Calves for Beef Cattle Quality
Evaluating the Eating Appeal of the Beef Meat Products
- NOON Lunch
- 1:00 pm Review – Market Value Finished Cattle to Boxed Beef
- 2:30 pm Program Adjourn

Registration - Please email Jill Hodgkins at jhodgkins@TXBEEF.org or register online at www.Texasbeefcheckoff.com. You may call us at 800-846-4113.

Hotel - Ramada BCS, 506 Earl Rudder Fwy South, College Station, TX 77840. Call 979-846-0300. Ask for the “Beef 706” room block (or Texas Beef Council). Price is \$90 per night (plus tax).