

BEEF 706 - Beef Quality Management

Texas A&M University | College Station, Texas

Here's what last year's participants said:

“ 98% of producers said they would make or save money based on what they learned (average of \$31/head)

93% planned to adopt a new practice based on what they learned

96% said that as a producer they shared the responsibility for customer satisfaction of beef products ”

SAMPLE AGENDA

DAY 1

- 7:00 am Bus leaves Hotel for TAMU
- 7:30 am Introduction and Evaluation Beef Carcasses & Live Cattle
Review Video of the Market Finished Steers & Heifers
Beef Carcass Quality and Yield Grading
- 10:00 am 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: Low Stress Cattle Handling
- 6:30 pm Dinner
- 7:30 pm Adjourn

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 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:

Email Jill Hodgkins at jhodgkins@txbeef.org or register online at www.TexasBeefCheckoff.com
You may call us at 800-846-4113.

LOCATION: The program will be held at the Kleberg Center, Rosenthal Meat Science Center and Beef Center. All are facilities of the Texas A&M University System.

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

