

Beef 706 at Texas A&M University

Beef Quality Management

College Station, Texas

Two Sessions offered in January



Session 1 – January 13-14, 2009 Session 2 - January 15-16, 2009 Department of Animal Science Kleberg Center & Rosenthal Center

Day 1

- 7:45 am Meet the bus at the hotel
8:00 am Introduction
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
Plant Tours: Sam Kane & Cargill/Plainview via Video
Introduction to Meat Cutting
Suit Up Beef Fabrication
12:00 Noon Lunch
12:45 pm Suit Up Continue Beef Forequarter Fabrication
1:30 pm Fabricate the Hindquarter
4:00 pm Managing Feeder Calves for Beef Cattle Quality
5:00 pm Adjourn (bus returns to the hotel)
6:00 pm Buses leave for dinner

Day 2

- 7:45 am Meet the bus at the hotel
8:00 am Genetic Selection Programs & Tools for Beef Cattle
Quality Factors that Impact Marbling
10:00 am Break
Evaluating Market Cattle Grid Buying & Branded Programs
Evaluating the Eating Appeal of the Beef Meat Products
12:00 Noon Lunch
1:00 pm Review – Market Value Finished Cattle to Boxed Beef
2:00 pm Program Adjourn (bus returns to the hotel)

Registration

Register by emailing Jill at jhodgkins@txbeef.org or calling the Texas Beef Council at 800-846-4113. The program has no cost for Texas cattle producers and educators. This program is offered on a first come first serve basis. Often we have a waiting list so please register early.

Extension programs serve people of all ages regardless of socioeconomic level, race, color, sex, religion, disability, or national origin. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating