

Sponsored by Texas Beef Council



BEEF 706

Beef Quality Management

West Texas A&M University

Canyon, Texas

Session 1: July 28-29 | Session 2: July 30-31



Day 1

8:00 am Introduction and Purpose
Review Video of Feeder Calves and Finished Steers
Beef Carcass Quality and Yield Grading
Introduction to Meat Cutting

NOON Lunch on Campus

1:00 pm Fabricate Beef Forequarter
Fabricate Hindquarter and Value Added Cuts

5:00 pm Review Cuts and Data

6:00 pm Dinner on Campus



Day 2

8:00 am Cattle Management– Factors that Impact Quality
Grid Marketing and Branded Programs
Choice Select Spread and Instrument Grading
Wrap-up Review Value- Feedyard, Carcass, Boxed Beef Data

NOON Lunch on Campus

1:30 pm Tour a Beef Packing Plant (Optional)



**Space is limited, so please register early.
Deadline is July 13, 2009**

The program will be conducted by:



Registration – Register online at <http://texasbeef.info/706> or email jhodgkins@txbeef.org or call the Texas Beef Council at 800-846-4113. The program has no cost for Texas Cattle Producers and Educators. Participants are responsible for their own transportation and hotel cost. **Deadline is July 13, 2009.**

Hotel - Holiday Inn Express is located at 2901 4th Avenue, Canyon, TX 79015. Call (806) 655-4445 and ask for the BEEF 706 block price of \$94.60 (plus tax). **Deadline is July 13, 2009.**