



# Beef 101

“Everything You Wanted to Know About Beef”

May 14-16, 2024

## Schedule of Events



### **Tuesday, May 14, 2024**

- 7:45 Bus leaves the hotel for the TAMU Beef Center
- 8:15 Welcome — Jeff Savell & Davey Griffin
- 8:45 Beef cattle evaluation — Jason Cleere
- 10:15 Break
- 10:30 Beef industry overview — Jason Cleere
- 11:30 Beef cattle growth and factors affecting leanness — Rhonda Miller
- 12:30 Lunch
- 1:15 Move (by bus) to the Rosenthal Meat Science and Technology Center, Rm. 100
- 1:40 Demonstration of beef harvest and food safety procedures — Ray Riley
- 3:00 Break
- 3:15 Beef safety and handling exercise — Matt Taylor
- 4:00 Beef carcass grading systems — Davey Griffin
- 6:00 Adjourn (free night) and bus returns to the hotel

### **Wednesday, May 15, 2024**

- 7:45 Bus leaves the hotel, for the Rosenthal Meat Science and Technology Center
- 8:00 Beef carcass anatomy — Davey Griffin
- 10:00 Meat cutting rules and methods and “suit-up” — Davey Griffin
- 10:30 Collect quality and yield data on carcasses — group leaders
- 10:45 Beef wholesale cut fabrication lab (forequarter)
- 12:45 Lunch
- 1:30 Beef wholesale cut fabrication lab (hindquarter)
- 4:30 Adjourn and bus returns to the hotel
- 7:30 Dinner with graduate students and faculty (at hotel)

### **Thursday, May 16, 2024**

- 7:45 Bus leaves the hotel for the Rosenthal Meat Science and Technology Center
- 8:00 Results and interpretation of beef safety exercise — Matt Taylor
- 8:30 Factors affecting beef palatability and sensory evaluation (discussions on aging, grain vs. grass-fed, freezing, cooking methods, grades, etc.) — Rhonda Miller
- 10:00 Break
- 10:15 Beef Sustainability: What does it mean? – Jacquelyn Prestegaard
- 11:00 Current topics (BSE, lftb, growth promotants, antibiotics, etc.) — Jeff Savell & Kerri Gehring
- 11:45 Beef cutting test results — Davey Griffin
- 12:30 Bus leaves for the hotel