



BEEF 706 at Texas Tech University

Beef Quality Management

Lubbock, Texas



TEXAS A&M AgriLIFE

Teaching • Research • Extension • Service

April 10 and 11, 2008

Texas Tech University Meat Laboratory

Thursday, April 10, 2008

- 8:00 am Introduction and Purpose
Evaluation Beef Carcasses
Live Cattle Evaluation
Introduction to Grid Marketing
Review Live and by Video 8 Market Finished Cattle
Hands-on Beef Carcass Grading and Pricing
Introduction to Meat Cutting
- 11:30 am Lunch
- 12:30 pm Fabricate Carcasses to Boxed Beef Cuts
- 5:00 pm Break for Dinner
- 6:00 pm Dinner at the Western Heritage Center
- 7:00 pm Putting Value into Perspective Calf to Carcass
Ted McCollum, AgriLife Extension
- 8:30 pm Adjourn

Friday, April 11, 2008

- 8:00 am Evaluating the Eating Appeal of Beef
Evaluating Cattle Grid Buying & Branded Programs
Genetic Selection and Tools for Beef Cattle Quality
Managing Feeder Calves for Beef Cattle Quality
- 12:00 pm Lunch
- 12:30 pm Review Market Value Finished Cattle to Boxed Beef
- 1:30 pm Depart for Tour of Cargill Beef Plant in Plainview

*This Beef 706 will be taught through the cooperative efforts of Texas Tech University and Texas AgriLife Extension Faculty.
The sponsor of the workshop is the Texas Beef Council*

Registration – 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. Deadline is Mar. 21, 2008.

Hotel – Ashmore Inn & Suites, 4019 South Loop 289 at Quaker, Lubbock, Texas 79423. Call 800-785-0061 or email reservations@ashmoreinn.com to reserve a room in the “Beef 706” room block at the special workshop rate of \$65 per night, plus applicable taxes.

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

