



BEEF 706 - *Beef Quality Management*

Texas A&M University College Station, Texas



*Upcoming Session for
Texas Small Farmers & Ranchers CBO
Jan 16-17, 2014*



Day 1

- 7:00 am Bus leaves Hotel for TAMU
- 7:30 am Introduction and 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
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 Adjourn
- 6:00 pm Buses leave for dinner
- 6:30pm Managing Feeder Calves for Beef Cattle Quality



Day 2

- 7:00 am Bus leaves Hotel for TAMU
- 7:30 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
- NOON Lunch
- 1:00 pm Review – Market Value Finished Cattle to Boxed Beef
- 2:30 pm Program Adjourn



Registration - Texas Small Farmers & Ranchers/CBO contact: Ollie Ross (979) 595-8683 (cell) or (936) 825-8880 (office) or email Ollie@MyClearRecord.com.

Hotel - Ramada BCS, 506 Earl Rudder Fwy South, College Station, TX 77840. Call 979-846-0300. Ask for the "Beef 706" room block (or Texas Beef Council). Price is \$65 per night (plus tax). Deadline to reserve is Dec 13th.



BEEF 706

A Hands-On Seminar about Beef Quality Excellence in Texas
Texas A & M University ~ College Station, Texas



For attendance and completion of the BEEF 706 course; you can receive four (4) Beef Quality credits for the Texas Beef Quality Producer Program

Dear Texas Beef Producer:

Do you consider yourself a cattle producer or a beef producer? You may consider yourself both. But ultimately your cattle will be harvested, sold through a retail or foodservice outlet, and enjoyed by a consumer. Being a beef producer is not something we think about on a continual basis, but we probably should.

Beef 706 is a Beef Checkoff funded program available to you. You can learn about beef quality and safety issues and how they affect your operation. By attending Beef 706 you will have a unique opportunity to not only see, but to experience the quality challenges facing the beef industry. You will learn what factors affect beef's palatability and receive information to help you utilize your herd's genetics, feedyard performance, and carcass characteristics. In addition, you will work with other Texas beef producers to fabricate a carcass with the help of a cutting instructor. By the time you leave the program, you will have created a new network of industry professionals. I hope you will take advantage of this opportunity to learn more about your beef industry.

Sincerely,

Jason Bagley
Texas Beef Council

Comments from Beef Producers who attended BEEF 706:

"I have attended the Beef Short Course several times as well as several cow calf clinics in various locations. They have given me a wealth of information about cattle operations; however, Beef 706 brings it all together in a hands-on atmosphere."

"It should be illegal to own cattle in Texas until you have attended the Beef 706 program."

"Beef 706 teaches producers how cattle are graded on the hoof; the processing operation; fabrication of meat; how to determine profits and losses on individual animals; and understanding what the consumer will experience. In one intense short course, it shows the effect of everything producers do and how it will affect the final consumer so we can help provide a good eating experience for the final consumer. This is probably the best course I have attended relating to foods. It has given me information that I can use to improve my operation."