Day 1  Monday, July 6, 2015
9 a.m.  Meet at Texas Tech Animal Science Building
        Introductions – Dan Hale and Mark Miller
9:15 a.m.  Food safety issues in the beef industry
10:15 a.m.  Load into Vans
10:15 a.m.  Travel to the feedyard
10:45 a.m.  Tour Facility
12 p.m.  Lunch at the Animal Science Building
12:30 p.m.  Beef Checkoff Update
1 p.m.  Live Cattle Evaluation
         Ultrasound Demonstration
2:00 p.m.  Grade Beef Carcasses
         Beef carcass fabrication demo
         Fabricate retail cuts
5:30 p.m.  Dinner at AFS
6:30 p.m.  Review a local United Grocery Store (50th & Indiana)
7:30 p.m.  Main Event Entertainment Center

Day 2  Tuesday, July 7, 2015
8 a.m.  Meet at Texas Tech Animal Science Building
        Sensory factors for consumer beef satisfaction –
        Selection and genetic tools for quality beef production
        Buying and selling cattle on a grid
        Food safety demonstration
        Video of a packing plant and Standard Meat Company
12 p.m.  Boxed Lunch to Go
1 p.m.  Adjourn

Participants are responsible for their own accommodations.
A room block is available at the Arbor Inn & Suite in Lubbock.

The program will be conducted by:

Sponsored by the Texas Beef Council

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