

CHOICE NEWS

MEAT SCIENCE UPDATE

TEXAS TECH UNIVERSITY | ANIMAL AND FOOD SCIENCES | LUBBOCK, TEXAS

July 2009



Texas Tech Students Achieve Excellence at RMC

Texas Tech University's Meat Science Academic Quiz Bowl Team earned the title of National Champions at the 62nd Reciprocal Meat Conference (RMC) in Rogers, Ark., defeating the opposing team by a score of 65-0 in the final round.

The Red Raiders dominated 23 other teams that represented the top meat science programs at universities from across the United States. Penn State's team finished second in the competition. Previously Texas Tech won the competition in 2003, 2005 and 2007.

"These students have studied and worked hard for months and dedicated themselves to excellence," said Mark Miller, Tech's San Antonio Livestock Exposition Distinguished Chair in Meat Science. "This is a dominating group of students with a humble attitude."

The 2009 team members included:

- Matt Bruton, a junior from Throckmorton
- Cassie Chancey, a May graduate from Satanta, Kan.
- Collin Corbin, a junior from Webster
- Tyler Cowie, a senior from Magnolia
- Paden Daniels, a senior from Athol, Kan.
- Ben Estes, a May graduate from Hollis, Okla.
- Kelly Hutton, a junior from Castle Rock, Colo.
- Meagan Igo, a junior from Plainview
- Kaleigh Janota, a junior from Gonzales
- Abby Long, a junior from Boerne
- Shanna Ward, a senior from Coffeyville, Kan.



The team was coached by meat science graduate student Travis O'Quinn.

AMSA Awards. Three Texas Tech students were also honored at the opening session by the American Meat Science Association (AMSA) for their outstanding academic achievement and leadership in the meat science industry. Ward and Daniels both received one of ten AMSA Travel Awards to waive their cost of attending the conference. Estes received one of ten AMSA Academic Achievement Awards.

Taste of RMC. Graduate students Jennifer Martin, Jerrad Legako, Argenis Rodas and Justin Tedford competed with their Taste of RMC product, "Cowboy Bites." The concept of the product was similar to popcorn chicken but used inside round.

RMC is an annual conference sponsored by AMSA which brings together meat scientists and students from academia, industry and government. The 63rd RMC will be hosted by Texas Tech University in Lubbock, Texas, on June 20-23, 2010.



MEAT SCIENCE UPDATE

Texas Tech Alumni & Faculty Honored at Reciprocal Meat Conference

Information and photo from the American Meat Science Association

The American Meat Science Association's (AMSA) 62nd Annual Reciprocal Meat Conference was held in Rogers, Arkansas. Numerous awards were given to AMSA members during the awards program on Tuesday, June 23, 2009. Among those honored were:

Three young AMSA members, Amy E. Down, Dr. Mindy Brashears and Dr. Ann T. Brackenridge, were the recipients of the Distinguished Achievement Award. The award was established in 1992 and is designed to recognize and foster the development of young AMSA members who have demonstrated significant scientific skills in muscle foods research and technology that contribute to the animal products industry and the AMSA. The award is sponsored by Cryovac Sealed Air Corporation.



Dr. Mindy Brashears is an associate professor of Food Microbiology and Safety at Texas Tech University, Lubbock, Texas, and also serves as Director of the International Center for Food Industry Excellence. She developed and launched its food safety course. Uniquely, the course is available in the classroom, but also—thanks to a USDA integrated grant—in an online format, and in Spanish. The course reaches beyond university walls, as it is available to meat industry professionals, university students and faculty in HACCP and foods safety. Furthermore, the Spanish language version has led to collaborative training within the Mexican meat industry.

Dr. Chris Kerth, Professor of Animal and Dairy Science at Auburn University, Auburn, Alabama, was the recipient of the Distinguished Teaching Award. The award was established to recognize excellence in the teaching of undergraduate and graduate meat science courses and the impact on the lives of those students in a highly positive manner. The award was sponsored by Oscar Mayer, a Division of Kraft Foods, Madison, Wisconsin. Dr. Kerth received his advanced degrees in animal science from Texas Tech University in 1995 and 1999. He is founder of the Auburn Meat Science Association, developed the Muscle Foods Degree Option in Animal Science for undergraduates, and played an important role in the design and construction of the Lambert/Powell Meats Lab, the William R. Jones Demonstration Kitchen, and the Dale L. Huffman Conference Room.

The American Meat Science Association professional society was formally incorporated in 1964. Its unique role is to provide the forum for all interests in meat—commercial, academic, government, and consumer—to come together in a reasoned, scientifically based atmosphere to address the needs of the processing and marketing segments of industry, the consuming public, its own members, and others in the biological and nutritional sciences.

Meat Science Students Receive SMA Scholarship Awards

Shanna Ward and Meagan Igo were recently selected as recipients of the Bob Ondrusek Memorial Scholarship Award presented by the Southwest Meat Association (SMA) Foundation. They were selected from a group of outstanding applicants from universities across the United States. They have been invited to attend the SMA convention this summer in San Antonio, Texas, at the Hyatt Regency Hill Country Resort where they will formally accept their awards. Ward was a member of the 2008 National Champion Meat Judging Team. Igo is a member of the currently undefeated 2009 Meat Judging Team. Both Igo and Ward have maintained above a 3.5 GPA while serving as leaders in numerous clubs and organizations.

Mark Your Calendars for Homecoming Weekend

Join your fellow Meat Science Friends & Alumni for a fun-filled weekend of festivities during Homecoming on Oct. 9-10. This year the Department of Animal and Food Sciences and the Meat Science Association will be honoring members of the 1999 National Champion Meat Judging Team, Hall of Fame Award recipients and recipients of the MSA awards.

We have reserved a **block of football tickets** so team members and alumni can sit together during the game against Kansas State. We will be receiving seat preference behind only season ticket holders. The athletic office has extended the deadline to **July 15** to reserve your seat in the block. Tickets will be \$55 each. Please RSVP to Moriah Beyers at (806)742-2805, ext. 248; moriah.beyers@ttu.edu.

Friday, Oct. 9 at 5:30 p.m. in the United Spirit Arena, City Bank Room - Animal and Food Sciences Distinguished Alumni & Meat Science Recognition Banquet

Saturday, Oct. 10 at 8 a.m.* in the Livestock Arena - CASNR Homecoming Breakfast

Saturday, Oct. 10 at 10 a.m.* in the Gordon W. Davis Meat Lab - Alumni & Student Meat Judging Contest

Saturday, Oct. 11 at noon* in the AFS Parking Lot - Tailgating Luncheon for all Animal and Food Sciences Alumni & students hosted by the Meat Science Program.

**Exact time pending the football game schedule*