

**BEEF 706 -Beef Quality Management  
Texas A&M University  
College Station, Texas**

**August 13 -14, 2009  
Kleberg Center & Rosenthal Center**

**Day 1**

7:45 am Meet the bus at the hotel  
8:00 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  
Packing Plant Video Tour  
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  
4:00 pm Managing Feeder Calves for Beef Cattle Quality  
5:00 pm Adjourn (bus returns to the hotel)  
6:00 pm Buses leave for dinner

**Day 2**

7:45 am Meet the bus at the hotel  
8:00 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  
2:00 pm Program Adjourn (bus returns to the hotel)

Registration – Register online at <http://texasbeef.info/706> or email [jhodgkins@txbeef.org](mailto:jhodgkins@txbeef.org) or call the Texas Beef Council at 800-846-4113.

The program has no cost for Texas Cattle Producers and Educators. Participants are responsible for their own transportation and hotel cost.