



Oklahoma Beef Quality Summit

Oklahoma Beef Council • Robert M. Kerr Food and Agricultural Products Center • Oklahoma State University

Rancher to Consumer, Gate to Plate Experience.

The Oklahoma Beef Quality Summit is a two and a half day, hands-on course hosted by the Oklahoma Beef Council in cooperation with the Robert M. Kerr Food and Agriculture Product Center and Oklahoma State University department of animal science.

Using the National Beef Quality Audit as the foundation, the Beef Quality Summit course offers participants the opportunity to see the causes and results of quality challenges facing the beef industry. Summit attendees from ranchers to processors evaluate live cattle in an effort to predict quality and yield then follow the cattle through the harvest and grading process. **As an attendee, you will actually fabricate a beef carcass into wholesale meat cuts.**

Who Should Go?...

Ranchers, feeders, processors, packers, foodservice professionals, retailers, dietitians, food media and agriculture extension agents

Topics of Discussion and Activities

- Evaluation of live market cattle
- Selection of steer for fabrication
- Beef grading
- Application of beef grades
- Carcass grading fabricated on Day 2
- Beef economics and markets cattle reviewed
- Beef anatomy and safety rules
- Beef carcass fabrication
- Fabrication cost analysis
- Consumer trends in the beef industry
- Review the analysis of carcasses
- Review of the harvesting process
- Review and grade carcasses from the

“The Oklahoma Beef Quality Summit provides a great learning opportunity for our management and sales representatives. Sysco employees are encouraged to attend because of the valuable information that is presented.” Mike Sapp, Sysco Foods

“As a cow-calf producer, the Oklahoma Beef Quality Summit provided me a greater understanding of the entire beef marketing system. It was an eye-opening experience.” James Campbell, Oklahoma Rancher

“The Oklahoma Beef Quality Summit is an event that is custom tailored for the progressive beef producer. Our industry must keep pace with customer desires and expectations to remain competitive. Attendees will come away with a better understanding of what they are producing and where their cattle fit in the marketplace.” Tracy Thomas, US Premium Beef

Oklahoma Beef Quality Summit classes are scheduled for November 7-9 and November 9-11, 2011 at the Oklahoma State University campus in Stillwater. (The program begins at 4 p.m. on the first day and concludes at 1 p.m. the last day) Register at www.fapc.okstate.edu/bqs. For more information call the Oklahoma Beef Council at 405-840-3777.