

# FLASH

148 FAPC, Oklahoma State University, Stillwater, OK 74078 • 405-744-6071 • www.fapc.biz

## Foodservice industry professionals invited to attend Beef Boot Camp

**R**estaurateurs, beef producers, beef fabricators and processors, and other foodservice industry professionals are invited to attend the Beef Boot Camp May 20 and 21 at the Francis Tuttle Technology Center in Oklahoma City.

Hosted by top beef experts from the Robert M. Kerr Food & Agricultural Products Center and the Oklahoma State University Department of Animal Science and sponsored by the Oklahoma Beef Council, the course promises to create lean-beef experts through beef quality, beef safety and beef cut education, said Heather Buckmaster, Oklahoma Beef Council executive director. In addition, participants will strengthen their knowledge of beef versatility.

“The purpose of the Beef Boot Camp is to disseminate the fundamental knowledge that exists regarding the science and marketing of beef products,” said Jake Nelson, FAPC value-added meat processing specialist. “In addition to these fundamentals, the program

---

*“The purpose of the Beef Boot Camp is to disseminate the fundamental knowledge that exists regarding the science and marketing of beef products.”*

*Jake Nelson*

*FAPC Value-added Meat Processing Specialist*

---

will highlight newly identified fresh beef items available in the wholesale market and even some not yet available in the market.”

In addition to Buckmaster and Nelson, speakers for the Beef Boot Camp include Brad Morgan, OSU professor of animal science; Gretchen Hilton, OSU assistant professor of animal science; Courtney Burns, Oklahoma Beef Council director of foodservice and retail; and Deb VanOverbeke, OSU assistant professor of animal science.

These speakers will address issues such as the U.S. beef industry, food safety systems, U.S. Department of Agriculture beef carcass certification programs, beef cut basics, meat tenderness

and beef sensory evaluation.

“The goal of the program is to help the food service industry develop strong expertise and comfort level in selling and menuing beef,” Buckmaster said.

The Beef Boot Camp will be held at the Francis Tuttle Technology Center in Oklahoma City. The program begins at noon May 20 and concludes at 1 p.m. May 21 with an enhanced lunch sponsored by the Miniart Corporation.

The registration fee is \$75 and includes all conference materials, dinner on Tuesday and lunch on Wednesday. To register or for more information, e-mail Buckmaster at [hbuckmaster@oklabeef.org](mailto:hbuckmaster@oklabeef.org) or Burns at [cburns@oklabeef.org](mailto:cburns@oklabeef.org).

Oklahoma State University  
Food & Agricultural Products Center  
Room 148  
Stillwater, OK 74078-6055

Nonprofit Organization  
U.S. POSTAGE PAID  
Stillwater, OK  
Permit No. 191