The Fresh Beef Short Course is designed to offer a hands-on experience for participants who have an interest in expanding their knowledge of the beef processing industry. Speakers, nationally and internationally recognized authorities in their fields, will provide information about the latest technology. Enrollment for this course is limited so that participants can participate in hands-on activities and have ample opportunities to interact with speakers and staff and have their questions answered. Iowa State University’s modern Meat Laboratory allows participants to observe demonstrations utilizing the latest technology.

### TOPICS

- Beef harvest
- Beef carcass grading
- Beef carcass fabrication
- Beef carcass yields
- Beef cut identification
- HACCP and food safety
- Basic meat science
- Packaging systems
- Branded beef programs
- Antimicrobials and carcass interventions
- Sanitation
- Beef value cuts
- Equipment and PPE
- Animal handling
- Stunning

### REGISTRATION

The fee for the Fresh Beef Short Course is $1,595.00 per person, after March 1, 2022, the fee will increase to $1,795.00 per person. Registration will close on March 15, 2022. The registration fee includes course materials, lunch, all 3 days, refreshment breaks, the Tuesday evening reception, and local transportation between the Courtyard Ames and the Meat Lab.

Registration can be completed online at: [www.ans.iastate.edu/meatcourses](http://www.ans.iastate.edu/meatcourses)
LOCATION AND LOCAL SHUTTLE

The Fresh Beef Short Course will be held at the Iowa State University Meat Laboratory. Public parking is not available near the Meat Laboratory so a shuttle bus will transport you between the Courtyard Ames and the Meat Laboratory. If you will be staying at a hotel other than the Courtyard Ames, it will be your responsibility to meet the shuttle departing from the Courtyard Ames each morning at 7:30 a.m.

If you need to cancel your registration before March 1, 2022 you may send a substitute or you may receive a refund less a $50.00 processing fee. If you need to cancel your registration after March 1, 2022, you may send a substitute or apply your registration fee to another Meat Science Short Course at Iowa State University. Contact Matt Wenger at mwenger@iastate.edu or 515-294-9279.

OTHER COURSES AVAILABLE

Basic Sausage  Snack Sticks
Cured Meat     Fresh Beef
Dry & Semi-Dry Sausage  Fresh Pork
Sausage & Processed Meats  HACCP Workshop
Deli Meats  BBQ Workshop

Visit www.ans.iastate.edu/meatcourses for more information.

SCHEDULE

The shuttle will depart the Courtyard Ames each morning at 7:30 a.m. The course will begin with registration at 8:00 a.m. on Tuesday and conclude at 5:00 p.m. on Thursday.

**Tuesday:** 7:30 a.m.–5:30 p.m. with an optional evening social.
**Wednesday:** 7:30 a.m.–5:30 p.m.
**Thursday:** 7:30 a.m.–5:00 p.m.

MEALS AND SOCIAL EVENTS

Lunch: Will be provided on Tuesday, Wednesday, and Thursday at the Meat Lab.

Breaks: Coffee, soda, bottled water, and snacks will be available all day at the Meat Laboratory.

Evening Reception: Hosted bar and appetizers on Tuesday evening at the Courtyard Ames.

LODGING

A block of sleeping rooms has been reserved at the headquarters hotel with a rate of $119.00 per night plus taxes:

Courtyard by Marriott Ames
311 South 17th Street
Ames, Iowa 50010

Phone: (515) 620-5910
Indicate you are attending the Fresh Beef Short Course.

Online: To reserve a room online visit www.ans.iastate.edu/meatcourses and select Make your reservation online in the lodging section for this course.

Please make your reservations before March 1, 2022 to guarantee a room at the conference rate. Reservations made after the deadline are subject to room availability.

CHANGE IN PLANS

If you need to cancel your registration before March 1, 2022 you may send a substitute or you may receive a refund less a $50.00 processing fee. If you need to cancel your registration after March 1, 2022, you may send a substitute or apply your registration fee to another Meat Science Short Course at Iowa State University. Contact Matt Wenger at mwenger@iastate.edu or 515-294-9279.

AUDIENCE

This short course is designed for persons working in the meat processing industry with a focus on harvest, fabrication, and processing of beef. It will also provide valuable information for those in live animal production, marketing, food production, supplier, and other industries related to fresh beef.

OTHER COURSES AVAILABLE

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Cured Meat     Fresh Beef
Dry & Semi-Dry Sausage  Fresh Pork
Sausage & Processed Meats  HACCP Workshop
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