The Fresh Beef Processing Short Course is designed to offer a hands-on experience for participants with 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
- Ground beef manufacturing
- 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 Processing Short Course is $1,595.00 per person, after August 23, 2022, the fee will increase to $1,795.00 per person. Registration will close on September 6, 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)
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.

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.

A block of sleeping rooms has been reserved at the headquarters hotel with a rate of $109.00 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 Processing Short Course.**
- **Online:** To reserve a room online visit [www.ans.iastate.edu/meatcourses](http://www.ans.iastate.edu/meatcourses) and select Make your reservation online in the lodging section for this course.

Please make your hotel reservations before August 29, 2022 to guarantee a room at the conference rate. Reservations made after the deadline are subject to room availability.

You may substitute another person at any time prior to the start of the course. If you need to cancel your registration before August 29, 2022 you may receive a refund less a $50.00 processing fee. If you need to cancel your registration between August 30, 2022 and September 5, 2022, you may receive a 50% refund. If you cancel your registration between September 6, 2022 and the start of the course, no refund will be issued. Contact Matt Wenger at **mwenger@iastate.edu** or 515-294-9279 if you have changes to your plans.