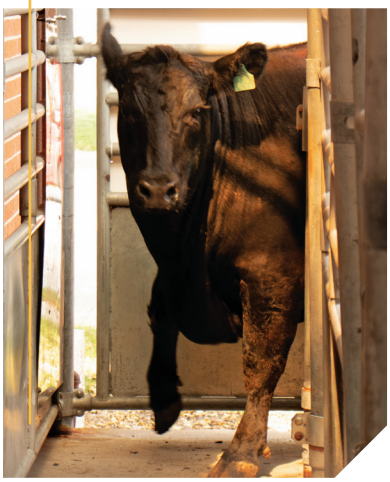
FRESH BEEF
SHORT COURSE

MARCH 2-4, 2027









About the Fresh Beef Short Course

The Fresh Beef Processing 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 available.

Enrollment for this course is limited to 14 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 $1,995/person, after February 8, 2027, the fee will increase to $2,150/person. Registration will close by February 22, 2027. The registration fee includes course materials, lunch, refreshment breaks, the Tuesday evening reception, and local transportation between the Gateway Hotel and the Meat Lab.

Register online or scan QR Code: www.ans.iastate.edu/meatcourses

IOWA STATE UNIVERSITY
Meat Science



Audience

This short course is designed for people 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.

Schedule

The shuttle will depart the Gateway Hotel each morning at 7:30. The course will begin with registration at 8:00 am on Tuesday and conclude at 5:00 pm on Thursday.

Tuesday: 7:30 am - 5:30 pm (opt. evening social)

Wednesday: 7:30 am - 5:30 pm

Thursday: 7:30 am - 5:00 pm

Meals & Social Events

Breakfast: Included with hotel room (if booked outside of Fresh Beef Processing Short Course block, breakfast may not be included in price)

Lunch: Provided Tuesday/Wednesday/Thursday

Breaks: Coffee, soda, bottled water and snacks available all day at Meat Laboratory

Tuesday Evening Social: Hosted bar and appetizers Gateway Hotel & Conference Center

Location & Shuttle

The Fresh Beef Processing 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 Gateway Hotel and the Meat Laboratory. If you will be staying at a hotel other than the Gateway Hotel, it will be your responsibility to meet the shuttle departing from the Gateway Hotel each morning at 7:30.

Lodging

A block of sleeping rooms has been reserved at the headquarters hotel with a rate of $137.00 per night plus taxes and includes breakfast each day.

Gateway Hotel & Conference Center
2100 Green Hills Drive
Ames, IA 50014

Information on reserving a room at the conference rate will be sent after your paid registration is received.

Change In Plans

You may substitute another person at any time prior to the start of the course. If you need to cancel your registration before February 15, 2027, you may receive a refund less a $50.00 processing fee. If you need to cancel your registration between February 15, 2027, and February 22, 2027, you may receive a 50% refund. If you cancel your registration between February 23, 2027, and the start of the course, no refund will be issued.

For any changes in your plans, contact:
Matt Wenger | 515-294-9279
mwenger@iastate.edu

Other Courses Available

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

More details:
www.ans.iastate.edu/meatcourses

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