

August Beef 706

Session I - August 11-12, 2025

Session II – August 13 – 14, 2025

Texas A&M University Campus

College Station, Texas



Day 1

7:30 am	Begin Meeting at the Rosenthal Center for Breakfast – Self Parking
8:00 am	Introduction and Purpose
8:30 am	Beef Carcass Grading
9:15 am	Market Cattle Evaluation
10:00am	Break
10:15 pm	Review Video of the Market Cattle
10:45 am	Beef Harvest Floor Demo
11:45 am	Introduction to Meat Cutting
12:30 pm	Lunch
1:15 pm	Suit up for Fabrication
	Fabricate the Forequarter
	Fabricate the Hindquarter
4:30 pm	Feeder Calf Beef Quality Management
5:15 pm	What kind of beef do you want to market? Defining Traditional, Freezer, Natural, Forage Finished and Organic Beef
6:00 pm	Prime Rib Dinner

Day 2

7:30 am	Begin Meeting at the Rosenthal Center for Breakfast– Self Parking
8:00 am	Beef Checkoff Update
8:30 am	Genetic Selection Tools for Producing Quality Beef
9:30 am	Eating Appeal of Beef
10:30 am	Break
10:45 am	Finished Steer to Carcass on the Grid
11:15 am	Finished Steer to Boxed Beef Value
12:30 pm	Adjourn Program

Be sure to visit our website for registration, parking and hotel information.

Bring warm clothes (sweatshirt) and non-slip, closed-toe footwear as you will spend some time in rooms 40-50° F with potentially slippery floors. Please understand that there are inherent risks in some activities, in particular slipper floors, when fabricating a side of beef and viewing live cattle.

Beef 706 Website



Sponsored by



Hosted by



TEXAS A&M UNIVERSITY
Animal Science

Extension programs serve people of all ages regardless of socioeconomic level, race, color, sex, religion, disability, or national origin. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating