



Aug. 9, 2019 - CSU Agriculture, Research, Development and Education Center (ARDEC)

12:00 p.m. – Registration

1:00 p.m. – Welcome and Introductions

1:10 p.m. – **Part 1: Live and Carcass Evaluation, Live Cattle Evaluation** – Live attributes of All Classes of Cattle that influence quality, Deb VanOverbeke, Oklahoma State University

- This interactive session will allow attendees to learn about and evaluate attributes that influence quality and animal welfare in all classes of live cattle, including beef cows and bulls and dairy cows. Topics will include live cattle scoring of Body Condition, Muscle, Yield, Lameness, Mud, etc. This session will conclude with attendee scoring of videos of cattle whose carcasses will be evaluated on day 2 in Part 2: Live and Carcass Evaluation.

3:00 p.m. - Break

3:30 p.m. – **Principles of Stockmanship and Low Stress Cattle Handling Demonstrations**

- NCBA's Stockmanship Experts, Curt Pate and Ron Gill, will demonstrate cattle handling techniques for beef and dairy producers, emphasizing cattle handling in both dairy and beef cattle handling facilities.

5:30 p.m. - **Taste of Fort Collins - Beer Tasting** Jeff Callaway, CSU Fermentation Sciences

- One of CSU's unique academic programs is Fermentation Sciences, and with Fort Collins notoriety for its brewing industry, we'll combine these interests in an entertaining beer tasting social for attendees to get a real "Taste of Fort Collins".

6:00 p.m. - **Steak Tasting Demonstration/Appetizers**

- CSU's Department of Animal Science and Meat Science professors will offer attendees with a unique appetizer experience, comparing samples of beef including differences between grass and grain fed, wet and dry aged and more!

7:00 p.m. – **Steak Dinner**

- **Keynote Address: Workforce Diversity on the Farm and Feedlot**, Dr. Noa Roman Muniz, CSU Animal Sciences

As the Colorado Dairy Extension Specialist, Dr. Roman Muniz has spent her career focusing on dairy worker training and safety. In her keynote address, she will share data regarding how cultural differences and language barriers influence worker safety and health on livestock operations, and provide labor management strategies to help employers move toward a more culturally accommodating business and a more productive labor force.

Aug. 10, 2019 - JBS Global Food Innovation Center, CSU Campus

8:00 a.m. – **Historical Perspective of the National Beef Quality Audit**, TBD

- The National Beef Quality Audit (NBQA) is a checkoff-funded comprehensive survey, conducted every 5 years, that evaluates beef industry efforts to improve beef quality. In this session, learn about how NBQA research has revealed trends that have shaped the beef industry over the past 28 years.

8:30 a.m. – **Part 2: Live and Carcass Evaluation, Carcass Evaluation** – Visual Carcass Appraisal, Deb VanOverbeke, Oklahoma State University

- This interactive session will take an inside look at carcasses of cattle evaluated live during Part 1 of the previous day. Differences in fat thickness, muscle, etc. will be highlighted and attendees will compare the accuracy of their live cattle evaluations.

9:00 a.m. - **Carcass Evaluation Rotations**

Attendees will split into groups and travel through a series of 30-minute rotations for a more in depth look at cattle procurement and the harvest process.

- **Rotation 1: JBS Global Food Innovation Center Tub System and Knock Box**, Dr. Temple Grandin, CSU Animal Sciences
- **Rotation 2: Carcass Fabrication**, Dr. Bob Delmore and Joe Bullard, CSU Animal Sciences
- **Rotation 3: Packer perspective on Cattle Procurement**, Speaker TBD
- **Rotation 4: Carcass Defects**, Libby Bigler, CO BQA, Dr. Lily Edwards-Callaway, CSU Animal Sciences

12:00 p.m. – **Working Lunch with Classroom BQA Training** - Libby Bigler, CO BQA

1:00 – 3:00 p.m. – **Feedyard and Dairy Lecture Tracks**

Attendees will have the option of choosing Feedyard or Dairy focused lecture tracks to learn more about assessment/audit programs and CSU research in each field.

	Feedyard	Dairy
1:00 - 2:00pm	National BQA Feedyard Assessment Overview Speaker: TBD, National BQA Program	National Dairy FARM Program Scoring Guide Overview Speakers: TBD, Dairy Farmers of America
2:00 - 3:00pm	CSU Cattle Bruising Research and Beef Color Speakers: Dr. Lily Edwards-Callaway, Dr. Mahesh Nair, CSU Animal Sciences	CSU Dairy Health Management Research Speakers: Dr. Pablo Pinedo, Dr. Noa Roman-Muniz, Dr. Catie Creamer, CSU Animal Sciences

3:00 p.m. – **Humane Euthanasia**, Dr. Jan Shearer, Iowa State University

- Those who work with livestock have a responsibility to perform timely and humane euthanasia to relieve uncontrollable animal suffering. Dr. Shearer is renowned for his research in Humane Euthanasia, and his presentation, which will include visual demonstrations, will provide practical guidance for those who perform euthanasia.

4:00 p.m. – BQA Quiz

4:30 p.m. – Adjourn