



BEEF PROCESSING for PRODUCERS

This comprehensive multiday workshop will include both live animal and carcass evaluations. Designed for a beef producer to manage the complexity of regulations and maximize marketing yield from their animals. Participants will have a hand in fabricating finished cuts from a whole beef carcass within a federally inspected processing facility.

The course runs 8 am - 4 pm Wednesday through Friday.

THREE DAY COURSE
MAY 18 - 20

\$960

On Campus Housing Available
\$20/day

TOPICS INCLUDE

Live Animal Evaluation • Humane Handling
Carcass Traits, Quality & Yield • Processing
Regulations • Marketing • Management

Limit 15 paid-in-full registrants

For more information: cobleskill.edu/workshops

SUNY Cobleskill

ABOUT SUNY COBLESKILL

With an emphasis on applied learning and experiential, interdisciplinary education, SUNY Cobleskill prepares students for successful careers, advanced studies, and engaged citizenship. An accredited, baccalaureate, residential college, SUNY Cobleskill fosters a rich academic tradition that spans more than 100 years. Today, students are enrolled in 55 baccalaureate and associate degree programs offered through two schools – The School of Agriculture and Natural Resources, and The School of Business and Liberal Arts and Sciences. A contiguous farm, with an equestrian center and 200-cow dairy facility is housed on the modern, 902-acre campus, that features outstanding educational facilities including cold and warm water fish hatcheries, specialized classrooms and laboratories, two state-of-the-art culinary arts teaching kitchens, a student-run restaurant, child development and child care centers, and an art gallery and graphic design center. More information about SUNY Cobleskill can be found at Cobleskill.edu.



GROW • SUSTAIN • RENEW