Topics of Discussion & Activities

Day 1
- Mission of the OBQS
- Beef Quality Assurance
- Evaluation of live market cattle
- Selection of steer for fabrication

Day 2
- Beef grading
- Application of beef grades
- Carcass grading
- Beef economics and markets
- Review of the harvesting process
- Beef anatomy and safety rules
- Beef carcass fabrication
- Fabrication data entry
- Fabrication cost analysis

Day 3
- Consumer trends in the beef industry
- Adding value to beef
- National animal ID system
- Review the analysis of carcasses fabricated on Day 2
- Review and grade carcasses from the cattle reviewed

MISSION STATEMENT
The mission of the Oklahoma Beef Council is to increase consumer beef demand through promotion, research, education and information, thereby creating a more profitable environment for beef producers.

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www.oklabeef.org
What is the Oklahoma Beef Quality Summit?

The Oklahoma Beef Quality Summit is a two and a half day, hands-on course conducted by the Oklahoma Beef Council in cooperation with Oklahoma State University. It is offered in the spring and fall of each year.

This program is designed to assist the beef industry in maximizing profits by recapturing lost dollars and increasing beef quality. This is accomplished through presentations and the fabrication of a beef carcass into wholesale meat cuts.

"As a cow-calf producer, the Oklahoma Beef Quality Summit provided me a greater understanding of the entire beef marketing system. It was an eye-opening experience."
— James Campbell
Oklahoma cow-calf producer

The presentations give producers, retailers, food service professionals and packers the information they need to improve and maintain a high standard of beef quality.

Discussions focus on the causes and results of quality challenges facing the beef industry. Participants learn about live cattle yields, quality grading and carcass evaluation from professionals in the field.

The hands-on experiences allow attendees to evaluate live cattle in an effort to predict quality and yield then follow the cattle through the harvest and grading process.

"The Oklahoma Beef Quality Summit provides a great learning opportunity for our management and sales representatives. Sysco employees are encouraged to attend because of the valuable information that is presented at the event."
— Mike Sapp, Sysco Foods

Where does the Summit take place?

The program is held at OSU in Stillwater, utilizing superior faculty and state-of-the-art facilities like the Oklahoma Food and Agricultural Products Research and Technology Center.

"The Oklahoma Beef Quality Summit provided a fine balance between classroom learning and hands-on experience. All attendees benefited from the presenters' knowledge and expertise."
— Corey Sakamoto, Wal-Mart

Who should attend the Beef Quality Summit?

• Beef producers
• Feeders
• Processors
• Retailers
• Foodservice Operators
• Media

"The Oklahoma Beef Quality Summit is an event that is custom tailored for the progressive beef producer. Our industry must keep pace with customer desires and expectations to remain competitive. The Beef Quality Summit provides hands-on exposure to cutting edge facilities, thought leading presenters and access to the latest data. This is an excellent live animal to retail cuts seminar. Attendees will come away with a better understanding of what they are producing and where their cattle fit in the marketplace."
— Tracy Thomas, VP of Marketing
U.S. Premium Beef

What is the cost?

The Summit is funded by the beef checkoff, therefore tuition, materials and meals are free for beef producers. For all others, the registration fee is a nominal $150. All attendees are responsible for their travel to Stillwater as well as two nights stay in a hotel. For additional information call (800) 235-5403.