

Registration:

https://bit.ly/2WqOHGx Limited to 100 participants.

Cost:

Student: \$250 Sponsor: \$100

This includes activities & meals Lodging not provided

Primary Instructors:

- Dr. Leslie Frenzel
- Dr. Davey Griffin
- Dr. Jeff Savell
- · Dr. Dan Hale
- Ray Riley

Judging Topics Include:

- Beef Quality and Yield Grading
- Beef Carcass Evaluation
- Beef Cuts Evaluation
- Pork Carcass Evaluation
- Pork Cuts Evaluation
- Lamb Carcass Evaluation
- Retail Cut Evaluation
- · Note Taking Methods
- Questions/Reasons
- Retail ID

Camp with be held at the Rosenthal Meat Science & Technology Center on the Texas A&M University Campus in College Station, Texas.

For more information, contact Dr. Leslie Frenzel at tamumeatjudging@tamu.edu.