

Monday, May 22

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<b>Time</b>	<b>Item</b>	<b>Location</b>
8:00	Welcome – Introductions and course overview	Classroom
8:30	Beef Harvest and Discussion of Animal Welfare Practices	Abattoir
10:00	Break	Pavilion
10:30	HACCP Refresh	Classroom
12:00	Lunch	Pavilion
1:00	The Science of Fresh Meat	Classroom
2:30	Break	Pavilion
3:00	Processing	Meat Lab
4:30	Conclude	

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Tuesday, May 23

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<b>Time</b>	<b>Item</b>	<b>Location</b>
8:30	Beef Forequarter Fabrication (Begin with Grading)	Meat Lab
10:00	Break	Pavilion
10:30	Beef Fabrication Continued	Meat Lab
12:00	Lunch	Pavilion
1:00	Continue Fabrication and Merchandising Discussions	Meat Lab
3:30	Wrap up	

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