

2019 Texas A&M University
Meat Judging Camp Information
Deeply Rooted in Tradition

Meat Judging Camp Schedule: Tentative

July 22nd	
8:00am-9:00am	Check-in at Rosenthal Meat Science and Technology Center
9:00am-9:30am	Welcome: Dr. Leslie Frenzel
9:30am-11:00am	Beef Quality Grading: Dr. Dan Hale
11:00am-12:00pm	Beef Quality Grading Rotations: Dr. Dan Hale & 2019 FTAMJT
12:00pm-1:00pm	Lunch
1:00pm-2:30pm	Beef Yield Grading: Dr. Dan Hale
2:30pm-4:00pm	Beef Yield Grading Rotations: Dr. Dan Hale & 2019 FTAMJT
4:00pm-4:30pm	Break
4:30pm-6:00pm	Beef Carcass and Cuts Evaluation Techniques, Notetaking, and Questions: Dr. Jeff Savell
6:00pm-7:00pm	Evaluation of Beef Carcass and Cuts
7:00pm-8:00pm	Dinner

July 23rd	
8:00am	Breakfast
8:00am-10:00am	Pork Carcass and Cuts Evaluation Techniques, Notetaking, and Questions: Dr. Leslie Frenzel
10:00am-10:15am	Break
10:15am-11:00am	Evaluation of Pork Carcasses, Hams, and Pork Loins
11:00am-12:00pm	Lamb Evaluation, Notetaking, and Questions: Mr. Ray Riley
12:00pm-1:00pm	Lunch
1:00pm-1:30pm	Evaluation of Lamb Carcasses: Mr. Ray Riley
1:30pm-5:00pm	Retail ID: Beef, Lamb, and Pork: Dr. Davey Griffin and Ray Riley
5:00pm-8:00pm	Retail Cuts Quiz Bowl and Dinner

July 24th	
7:30am-8:00am	Breakfast
8:00am-11:30am	Meat Judging Contest Rules: Dr. Davey Griffin
12:00pm-1:00pm	Lunch
1:00pm	Awards Ceremony

Rosenthal Meat Science and Technology Center: MSTC

Location Addresses

Rosenthal Meat Science and Technology Center

488 Olsen Blvd, College Station, TX 77845

Parking: Paid parking spots in the back of Lot 74