

Collegiate Beef 101 is designed to provide students with hands-on knowledge and resources to increase understanding and engagement in the beef industry. This one-day, in-person workshop will provide information on: calving assistance and stages of labor using "Birtha" the bovine birthing simulator with Dr. Christensen; beef cutting demonstration; and Beef Quality Assurance continuing education with Meranda Small the Idaho BQA State Co-Coordinator. A complimentary beef lunch will be provided by the UI Meat Lab graduate students and Beef 101 Program.

Funds are available for participants needing support for travel/lodging. Contact **Rachel Wandell** at **Wand6071@vandals.uidaho.edu** for more information.

Check-in/Welcome begins at 8:30 AM

Cost: FREE

This workshop is open to **everyone.**

INDICATE INTEREST VIA QR CODE BY:

<u>September 15, 2025</u>

