

Cattle & Carcass TRAINING

Part II: The Science Behind the Grade – How biology and physiology impact production, performance, and carcass quality and acceptance

Tuesday, December 1, 2020, 7 – 9 pm Eastern Time

In this session, participants will explore the fundamental biological and physiological factors which influence cattle grade, yield, and meat quality. We will discuss concepts related to skeletal structure and development, muscle growth, and fat deposition and how these principles impact production variables, carcass performance and, ultimately, meat quality and yield. This session will allow participants to take a deeper dive into the science behind the grade—information that can be used to make more informed production decisions.



Dr. Jennifer Martin is Assistant Professor in Meat Safety and Quality and received her M.S. (2010) and Ph.D. (2014) from Texas Tech University before joining the Colorado State University faculty in the late Spring of 2015. Dr. Martin has an active research program which focuses on the quality and safety of meat and meat products. Her program focuses on the exploration of opportunities and development of solutions with and for industry stakeholders. In addition to research, Dr. Martin teaches numerous undergraduate and graduate courses, supervises multiple student organizations, and is involved in several local and national livestock organizations.



Dr. Bucky Gwartney is an International Marketing Specialist with the USDA, responsible for development and oversight of meat standards, including the beef yield and quality grades. He also serves as a technical expert on many meat related activities within USDA and as the USDA representative in several international standards organizations. Dr. Gwartney attended Oklahoma State University where he received a B.S. in Agriculture, Animal Science. He then received an M.S. and Ph.D. in Animal Science/Meat Science from the University of Nebraska. After a post-doctoral program at the University of Missouri, he joined PIC as a meat scientist, and later joined the National Cattlemen's Beef Association, working in the beef quality and safety research areas. He has served as past president of the American Meat Science Association (AMSA) and as a past Muscle Foods Division Chair at the Institute of Food Technology. Dr. Gwartney was part of the research team that received the International Meat Secretariat Prize for Meat Science and Technology, and is an AMSA Fellow and an OSU Graduate of Distinction.

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