



**2019 Center of the Plate Training**  
**Texas A&M University, College Station, TX**  
**June 18-20, 2019**

**Schedule of Events**

**Tuesday, June 18**

- 7:30 am Meet in hotel lobby (Aloft) and take bus to TAMU Rosenthal Meat Science and Technology Center.
- 8:00-8:15 Welcome and Introductions
- 8:15-9:00 Checklist of Quality
- 9:00-12:00 Beef Presentation
- 12:00-1:00 Lunch provided
- 1:00-5:00 Beef Presentation, cont.
- 5:00 pm Bus departs TAMU and returns to Aloft
- 5:30 pm Informal Happy Hour- Aloft Hotel Bar

**Wednesday, June 19**

- 7:45 am Bus departs Aloft for TAMU Rosenthal Meat Science and Technology Center
- 8:00-10:00 Veal Presentation
- 10:00-10:15 Break
- 10:15-12:15 Lamb Presentation
- 12:15-1:00 Lunch provided
- 1:00-5:00 Pork Presentation
- 5:00 Bus departs TAMU and returns to Aloft
- 6:15 Bus departs Aloft for dinner at the 7F Lodge- sponsored by National Pork Board
- 8:45 pm Bus departs the 7F Lodge for Aloft

**Thursday, June 20**

- 7:45 am Bus departs Aloft for TAMU Rosenthal Meat Science and Technology Center
- 8:00-10:00 Poultry Presentation
- 10:00-10:15 Break
- 10:15-12:00 Processed Meats Presentation
- 12:00 pm Course concludes, bus returns to Aloft

**Course Instructors:**

- Dr. Davey Griffin, Professor, Extension Meat Specialist, Meat Science Section, Department of Animal Science, Texas A&M University
- Dr. Jeff Savell, University Distinguished Professor, Meat Science, & E.M. "Manny" Rosenthal Chair in Animal Science, Texas A&M University
- Dr. Chris Kerth, Associate Professor, Meat Science, Texas A&M University
- Richard Lawson, National Poultry Supervisor, USDA/AMS
- Representatives from producer group organizations