Tentative dates, pending travel and group gathering advisories due to COVID-19 spread in the United States. Please check the NAMI website in early June to confirm class availability.

Schedule of Events

**Tuesday, August 18**

7:30 am  Meet in hotel lobby and take bus to TAMU Rosenthal Meat Science 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 hotel
5:30 pm  Informal Happy Hour

**Wednesday, August 19**

7:45 am  Bus departs hotel for TAMU Rosenthal Meat Science 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 hotel

**Thursday, August 20**

7:45 am  Bus departs hotel for TAMU Rosenthal Meat Science 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 hotel

**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