

# University of Mount Olive 2020 Meat Evaluation & Technology Workshop

June 30<sup>th</sup> - July 2<sup>nd</sup>

## Hosted by the University of Mount Olive's School of Agriculture and Biological Sciences, Micro Summit Processors, & iCEV

Participants of this workshop will examine various aspects of meat science and evaluation. During the workshop participants will evaluate beef, pork and lamb carcasses for quality, yield grade and identify various meat cuts for wholesale and retail. Participants will learn the skills and abilities needed to motivate students to compete on a Meats Evaluation and Technology CDE Team, become knowledgeable consumers of meat animal products and/or involved in the industry of meat animal marketing and merchandising.

### Registration Information

Registration Fee includes: Course materials, 3 night (June 29<sup>th</sup> - July 1<sup>st</sup>) double occupancy lodging at the Sleep Inn-Mount Olive NC, shuttle-services from hotel to the student farm and practicums, and lunch June 30<sup>th</sup> - July 2<sup>nd</sup>.

### Registration Fee

Single Occupancy	\$275.00
Double Occupancy	\$150.00

### Registration will begin April 1, 2020

You can access registration by using this link  
<https://apply.umo.edu/register/meatworkshop>

**Registration Deadline May 20, 2020** (*Registration is limited to the first 25 teachers from each of the following states: North Carolina, South Carolina, and Virginia*)

**Registration payment will be required no later than June 12, 2020.**

### Payment may be sent to:

University of Mount Olive,  
c/o Aleza Jones,  
634 Henderson Street,  
Mount Olive, NC 28365

After your application is submitted you should receive an email indicating your registration application has been received. Confirmation of attendance will be sent to qualifying participants after the registration deadline.

### Presented by Dr. Markus F. Miller, Texas Tech University



Markus F. Miller is the San Antonio Livestock Show Distinguished Chair in Meat Science at Texas Tech University, where he is involved in research with collaborators at USDA, Cargill, Tyson, Intervet, Nebraska Beef, and the National Cattlemen's Beef Association. He has been instrumental in developing consumer thresholds for beef and holds two patents for processes that improve beef tenderness and muscle color with electrical stimulation.

Miller was one of the first to investigate many food safety interventions to reduce the level of pathogens in meat products. Some include organic acids, preharvest dust control, the use of systems interventions in the harvest process and training programs for both U.S. and international meat companies. He developed a research program that first discovered the use of vacuum packaging for pork and the use of beneficial microorganisms to inhibit the pathogen growth on meat. He is passionate about meat judging and has coached numerous winning teams, including seven national championships. He earned undergraduate and masters degrees from Texas Tech and a Ph.D. from Texas A&M University.

## Agenda

2 CEU Hours Will Be Offered To NC Participants

### Monday, June 29<sup>th</sup>

Participant Arrival at the Sleep Inn, Mount Olive, NC – check-in

### Tuesday, June 30<sup>th</sup>

7:30am	Board Shuttle to the Kornegay Student Farm, UMO
8am -12pm	Instruction (Kornegay Student Farm)
TBD	Lunch (provided by UMO)
2pm – 6pm	Beef Practicum (Micro Summit Processors)

### Wednesday, July 1<sup>st</sup>

7:30am	Board Shuttle to the Kornegay Student Farm, UMO
8am -12pm	Instruction (Kornegay Student Farm, UMO)
TBD	Lunch (provided by UMO)
2pm – 6pm	Pork & Lamb Practicum (Micro Summit Processors)

### Thursday, July 2<sup>nd</sup>

7:30am	Attendees check-out and Travel to the Kornegay Student Farm
8am -12pm	Instruction (Kornegay Student Farm, UMO)
TBD	Lunch (provided by ICEV)
TBD	Concluding Remarks/Certificate Ceremony



## Considerations

- Participants will be working in a refrigerated environment for four hours each day.
- Attendees are encouraged to bring additional clothing to ensure comfort during this practical training time.
- If you have clean lab coats please bring them. *(Tyvek suits will be provided to those that do not have lab coats.)*
- You will be required to wear closed toe shoes.
- Please bring portable computers or tablets if possible.

*\*\*Please note any dietary restrictions for participants. Dinner is not provided for in the registration fee.*

*\*\*\*Breakfast is included at the Sleep Inn.*