



# NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

## What's New in eNews?

### Key Reminders and Updates:

- Updates from SLC
- Congratulations to Texas Tech University and Claredon College
- Join the Century Club Today!
- Register for the Premier Meat Science Conference of the Summer Today
- Register for the AMSA Educational Webinars
- Check out the 19 Jobs on the AMSA Career Center
- Upcoming Conferences and More!

Be sure to follow AMSA on [Twitter](#), like us on [Facebook](#) and check the [Website](#) daily to stay up to date on important AMSA information!

**Got news?** Send information and news items to [Deidrea Mabry](#) for inclusion in a future edition of AMSA eNews.

**Updates From Student Leadership Conference** The 2017 AMSA Student Leadership Conference hosted by the AMSA Student Board of Directors will take place March 24-25 at the Purina Event Center in Grey Summit, Missouri, near St. Louis. This year's conference will focus on starting your career.

The student board and AMSA staff have worked to create a weekend that will prepare you for the many ways in which you may be interviewed before landing your dream job. The weekend will begin with industry tour opportunities at DuPont, Nestle Purina, and Volpi Foods. At DuPont students will have the opportunity to tour their meat pilot facility and learn more about their research and development team and their unique work as part of the Soyfoods Association of North America. The tour at Nestle Purina will include a look at their pet food pilot plant and a chance to interact with the research scientists who develop up-and-coming Purina products. The final tour will be to Volpi Foods, an artisan dry-cured meats facility where students will get a first-hand look at the processes of fermentation, drying, and mold cultivation of artisan meats.

After the pre-conference industry tours, the Student Leadership Conference will begin at 5:00pm with an etiquette dinner and presentation sponsored by Merck Animal Health and conducted by Anthony Cawdron. Following dinner, the student mixer will be held at the City Museum in St. Louis. A "playground" of sorts, the City Museum offers the opportunity to relax and have fun while also meeting new people!

The events of Saturday, March 25th will take place at Purina

### AMSA Membership Information:

*To update your AMSA membership information please [click here](#):*

### AMSA's Sustaining Partners

#### *Diamond Sustaining Partner:*

Cargill  
Elanco Animal Health

#### *Platinum Sustaining Partner:*

Smithfield Foods  
Tyson Foods, Inc.

#### *Gold Sustaining Partners:*

Food Safety Net Services  
Hormel Foods, Inc.  
Kemin Food Technologies  
Merck Animal Health  
National Pork Board Zoetis

#### *Silver Sustaining Partners:*

ADM  
ConAgra Foods  
Hawkins Food Ingredients Group  
Iowa State University  
Jack Link's® Protein Snacks  
JBS, USA  
Johnsonville Sausage Company  
Kraft Heinz Company Sealed Air's Cryovac® brand Texas Tech University International Center for Food Industry Excellence USDA, AMS, Livestock,

Farms and Event Center in Gray Summit, MO and will be sponsored by Nestle Purina. The day will begin with a predictive index assessment, sponsored by Certified Angus Beef and facilitated by Pam Cottrell. This will be followed by a tour of Purina Farms and a chance to see the Canine Performance Show. After lunch, students will be divided into smaller groups for breakout sessions. The sessions will include resume critique, led by Staci DeGeer; the "how-tos" of discussing benefits, retirement, or salary, led by Pam Cottrell; and the details of how to dress and act during a phone or face-to-face interview led by Anthony Cawdron. The conference will end with a closing session geared to answer any lingering Dos and Don'ts of the job interview process.

The 2017 Student Leadership Conference would not be possible without help from our sponsors:

AMSA Educational Foundation  
 Nestle Purina  
 Certified Angus Beef  
 Merck Animal Health

**AMSA 70th RMC Updates ~ "Where History, Tradition, and Science Meet"**

**Dont forget to book your hotel!** June is right around the corner and that means its almost time for RMC. Rooms are starting to fill up, so make sure you book your room today. The AMSA does have a block of rooms avialabe available at a variety of hotels, including the Hilton which is offering 20% off dinner at the Bell Ranch Steakhouse as well as special drinks in the Gallery Bar. For more information on hotels click [here](#).

**Register for the Premier Meat Science Conference of the Summer Today:** The Host and RMC planning committees are preparing a variety of activities to keep RMC attendees engaged. So mark your calendar to attend the AMSA 70th RMC. More information regarding the keynote, concurrent and reciprocation speakers will be posted [online](#) in the coming weeks. Save the date June 18-21, 2017 and join us "Where History, Tradition and Science Meat" in College Station, TX.

Early bird registration fee for an AMSA professional member is \$599, AMSA student member is \$250 and a nonmember is \$875. The standard registration fee after May 5 is \$699 for professional members, \$299 for student members and \$999 for nonmembers. For more information regarding the AMSA 70th RMC [click here!](#)

**RMC Abstract Deadline is Approaching Quickly :** AMSA invites the submission of original research and abstracts on any aspect of meat science for presentation at the AMSA 2017 RMC in College Station, Texas. Anyone interested in presenting a poster (Open, Technical Summaries, Graduate Student or undergraduate competitions) at the 2017 RMC will be able to submit their abstract online beginning today. Complete guidelines for abstract submission, ePoster preparation and the Student Research Competitions are posted online. In 2017, RMC programming will focus on the following general areas. Abstract submissions should fit into one or more of these categories.

Poultry and Seed Program

**Bronze Sustaining Partners:**

Certified Angus Beef  
 Colorado State University  
 Center for Meat Safety and Quality  
 Corbion Purac  
 ICL Food Specialties  
 IEH Laboratories & Consulting Group  
 Kerry Ingredients  
 Land O'Frost Inc.  
 Maple Leaf Foods  
 NSF Food Safety

NSF International  
 Oklahoma State University  
 Perdue Foods  
 Seaboard Foods  
 US. Foods  
 U.S. Meat Export Federation



To make a donation to the AMSA Educational Foundation please click below!

**AMSA Educational Foundation General Fund - used in the area of greatest need**

**AMSA Meat Judging Fund**

**Mentor Recognition Funds, click here to donate today!**

- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat and livestock industries)*
- *Tom Carr (supports AMSA youth programs including meat judging)*
- *Melvin "Hunter" Hunt (supports student travel to international meetings)*
- *Robert G. Kauffman (support meat science student)*

- Animal Welfare
- Consumer Topics
- Environment, Production Systems and Meat Quality
- Measurement and Prediction of Meat Quality and Composition
- Meat Processing, Ingredient Technology and Packaging
- Meat Quality
- Meat Safety
- Meat Science Education and Extension Tool
- Muscle and Lipid Biology and Biochemistry
- Technical Summaries
- Undergraduate Research Competition

The deadline for submitting your abstract is no later than 11:59 pm, Central Time, on March 31, 2017. To submit your RMC abstract [click here!](#)

**Taste of RMC** The AMSA Student Membership Board of Directors hopes everyone is ready for a one of a kind Taste of RMC experience at the 2017 AMSA Reciprocal Meats Conference in College Station! With the consumer's demands ever changing, we are excited to see how students handle the At Home Grilling Kit.

For a food company to launch a new product, they must move through multiple stages in order to take it from development to the market place. Food scientists will create and develop the product. Food microbiologists will ensure that the product is safe for consumption. Marketing teams will help throughout developmental stages and work to determine how to best merchandize the product. Essentially, it takes a team to deliver a new product to the consumer. The main goal of this year's competition is to charge students to take on the roles of industry professionals. The students that take on these roles must all work towards one common goal: competing to take a product into the market place.

Universities will assemble their teams in order to create "Blue Apron" style at home meal kit. Since summer is barbecue season, the focus of this at home meal kit will be centered on grilling. In order to hold true to our conference, meat must be the center of the plate, or 75% of the actual meal kit. Additionally, since the competition is focused on a deliverable, perishable product, the entire meal kit must fit in a box that could be shipped.

In addition to focusing on product development, food safety and marketing, price point of each box will be important. There will be no set price point for the products, however cost will be evaluated against what the box has to offer. Essentially, students must make a product that is economical for the consumer to purchase. Additionally, after the great success of last year's commercials, each team will be asked to create a commercial focused around their product.

More details on requirements, guidelines and webinars will be announced soon. Registration for the competition is available [online](#), and is due **March 17**. As a reminder, the competition will be held alongside the family picnic, so expect a big turnout. We look forward to seeing the products on June 19, 2017 and can't wait to see which university can put together

- development)
- William Moody (supports meat science students)
- Robert Rust (supports meat science students)
- H. Russell Cross (supports meat judging and student activities)
- Robert Cassens (support PhD students)
- C. Boyd Ramsey (supports undergraduate students)
- Jimmy Wise (support meat judging activities)
- F. C. Parrish (support will endow AMSA student activities)
- Dell Allen (supports meat judging)
- John Forrest (supports AMSA programs)
- Dale Huffman (supports AMSA programs)
- Robert Bray (supports R.C. Pollock Award)
- Vern Cahill (supports R.C. Pollock Award)
- C. Ann Hollingsworth (supports student scholarships)
- Donald Kinsman (supports student international program)
- Roger Mandigo (supports RMC)
- Robert Merkel (supports RMC)
- Gary Smith (supports meat judging program)
- R. C. Pollock (supports R.C. Pollock Award)

the best product development team!

### Student News

**Congratulations to Texas Tech University and Clarendon College** for taking top honors at the 2017 Houston Livestock Show & Rodeo Intercollegiate Meat Judging Contest which was held March 11th at Martin Preferred Foods.

In total, 70 contestants representing 7 universities participated in the Senior division contest with Texas Tech University, coached by Loni Luckerk, Nick Hardcastle, Erin Beyer, Clay Bendele, and Dr. Mark Miller, placing first. Texas Tech's team members include: Maddy Ainsley, April Molitor, Kaylee Martin, Ben Mills, Clay Braden, Jess Nighswonger, Delaney Hanagan, Kenna Faulkenbery, Dean Chapman, Sam Spradlin, Kyle Mahagan, Dustin Jones, Cole Bradford, Eduardo Herмосilla, Grayson Briney, Ryan Zaiontz, and Matthew Cordonier. Texas Tech Red Team was followed by Colorado State Green, Texas Tech Black, Texas A&M White, and Texas A&M Maroon.

#### Texas Tech University



Maddy Ainsley (Texas Tech University) was high individual and April Molitor (Texas Tech University) was second.

#### Maddy Ainsley



In total, 35 contestants from 5 universities and colleges participated in the A-Division contest. Clarendon College won the division, coached by Dr. Tate Corliss, Kiersten Scott, and Kyle Caldwell. Team members include: Mario Alvarez, Britt Dixon, Austin Trent, Sherri Halsted, Abram Chaparro, Wilse Corliss, Dylan Avant, and Mackenle Ebner. Clarendon Green was followed by Fort Scott Community College Maroon, Fort Scott Silver, Clarendon White, and Western Texas College.

**Clarendon College**



Mario Alvarez (Clarendon) was high individual and Morgan Winchester (Fort Scott) was second.

**Mario Alvarez**



April Molitor (Texas Tech) was awarded the Food Safety Net Services \$1000 scholarship for the Senior division and Morgan Winchester (Fort Scott) was awarded the scholarship for the A-Division.

**April Molitor**



**We want YOU... to Apply for Student Board** The AMSA Student Board of Directors Nomination forms are now live on the AMSA website. We are eager for the upcoming election and want to encourage all student members to put in their nomination forms. The form and more information about the elections can be found [here](#). If you have question about elections please feel free to contact Morgan Pfeiffer

at [morgan.pfeiffer@okstate.edu](mailto:morgan.pfeiffer@okstate.edu)

The nomination form will close at 5:00PM CST on April 3rd. Make sure to fill out the form before then!

## AMSA News

### Century Club Members to Brainstorm and Test New Materials - Join Now to Participate!

Starting next week, Century Club members will have a new opportunity to help AMSA innovate by brainstorming with leaders and staff and by testing new educational materials. AMSA members join the Century Club by donating merely \$100, which strengthens the Innovation Fund. With this new opportunity, Century Club members also can add their input to tangible creations.



If you have been thinking about joining the Century Club, do it now so that you are eligible to participate in the first round of consultation. To join or renew your membership online, click [here](#). If you prefer to send a check, please contact Jen Persons ([jpersons@meatscience.org](mailto:jpersons@meatscience.org)) so that she can add your name while your check is still in the mail.

### Record-breaking Number Apply For Foundation Scholarships

More students than ever before have applied for AMSA Education Foundation scholarships this year. These opportunities include those like the Kinsman International Award, the Robert Cassens PhD Scholar Award, the C. Boyd Ramsey RMC Scholar Award, and the Student Leadership Conference Travel Scholarship. Scholarships are an important part of developing students into future scientists and leaders who not only have technical skills, but also are inspired and networked to problem-solve the most challenging issues facing our discipline.

The past several years have seen increasing response rates to the call for applications, underscoring the both the needs that students have and their interest in AMSA. Donations to Mentor Recognition funds make scholarships like these possible. Learn more about [supporting scholarships](#) and [the mission](#) of AMSA Educational Foundation.

## Members in the Spotlight

### Pinkerton Takes New Position with Zoetis

As Senior Manager, U.S. Industry Relations, Wendy Feik Pinkerton will be working across Zoetis U.S. business units and support functions to achieve greater synergies through Zoetis' involvement with key industry organizations.



Wendy brings her expertise in livestock and food production, animal care, agriculture and other science-based issues to support our Public Affairs goals and U.S. business objectives. Most recently, Wendy was a founding senior partner of Demeter Communications where she helped agricultural producers and those throughout the food chain understand the methods, motivations and complexities of getting safe, high-quality food from farm to table.

**Belk and Boykin Recieve Carpenter Award** Aerial Belk and Courtney Boykin, M.S. students in the Meat Science Section in the Department of Animal Science at Texas A&M University, received the Z.L. Carpenter Outstanding Graduate Student Award in Meat Science on Friday, March 10, 2017. The award is named in honor of Dr. Zerle L. Carpenter who began his career at Texas A&M University as an assistant professor of animal science in 1962. Dr. Carpenter rose to become full professor of animal science in 1971, head of the Department of Animal Science in 1978, and director of the Texas Agricultural Extension Service (now the Texas A&M AgriLife Extension Service) in 1982. In 1988, he was named associate vice chancellor for agriculture for The Texas A&M University System. Dr. Carpenter retired in 1997 after providing leadership for the Extension Service for 15 years.

Aerial is from Fort Collins, Colorado and received her undergraduate degree from Colorado State University. She has served as a graduate teaching assistant for ANSC 307, "Meats," DASC 326, "Food Bacteriology," DASC 327, "Food Bacteriology Laboratory," and ANSC 317, "Meat Selection, Evaluation, and Grading." Aerial has been a substitute lecturer and lecture assistant for ANSC 307 Honors, "Meats," and ANSC 307, "Meats." Her master's work has focused on Salmonella presence in bovine lymph nodes, and she has assisted with many meat science and food safety research projects during her time at Texas A&M University. Aerial's service effort has included assisting with Beef 101, Pork 101, Beef 706, Camp Brisket, Barbecue Summer Camp, Introductory HACCP Course, Beyond Basics HACCP Workshop, and Enforcement Investigation and Analysis Officer training. Two leadership activities she has been involved with has been the Animal Science Graduate Student Association, as the Meat Science Section representative, and as the Animal Science representative to the Graduate and Professional Student Council serving as the Marketing Committee member. Aerial is completing her M.S. degree under the direction of Matt Taylor and Jeff Savell.

Courtney is from Pflugerville, Texas and received her undergraduate degree in animal science from Texas A&M University. She has served as a laboratory instructor and lecture assistant for ANSC 307, "Meats" and ANSC 337, "Meat Merchandising." Courtney was the assistant coach for the Texas A&M University Meat Science Quiz Bowl Team in 2016. In addition to assisting in a wide variety of meat science and food safety research projects, she led the carcass characteristic assessment portion for the National Beef Quality Audit — 2016 providing leadership for the overall project. Courtney's involvement in extension/service programs include Kroger Boot Camp, Zoetis Beef University, Pork 101, Beef 101, Beef 706, Grass-fed Beef Conference, Texas Association



of Meat Processors Annual Convention, Camp Brisket, Barbecue Summer Camp, Introductory HACCP Course, Texas Aggie Meat Processing School, Texas Aggie Creative Sausage Making School, Texas 4-H Ambassadors, and Brahman Youth Association. She is completing her M.S. degree under the direction of Jeff Savell.

Congratulations to Aerial and Courtney for receiving the Carpenter Award for 2016.

## TheMeatWeEat.com Updates

**Meat in the Diet and Consumption Trends** Most Americans eat a series of "snacks" throughout the day instead of balanced meals, especially during busy work days when a bag of potato chips and a candy bar purchased from the closest vending machine serve as a meal replacement. Click [here](#) for the full article!

**Whats in A Food Label? Natural** The term natural refers to the meat itself and how it was processed. It has nothing to do with the way the animal was raised. Click [here](#) for the full article!

**Animal Handling and Slaughter** The meat industry is concerned that animals for meat consumption, which provide us with the most nutritious well-balanced food available, be treated kindly at all time and not suffer pain. Click [here](#) for the full article!

## AMSA Educational Webinars

***Creating Effective ePosters for the AMSA 70th RMC  
April 7, 2017 at 10:30 am CDT***

### **Overview:**

ePosters offer a very flexible format, and there are several methods you can use to optimize your presentation with the goal of your presentation always being readability. The ePoster format allows you to have multiple slides to showcase your research in new and different ways. This webinar will help guide you through the process of creating an effective ePoster, as well as showing you a few key methods that can be used in conjunction with multiple pages to make your presentation interactive and flexible.

### **Presenters:**

Kathrynn Phillippe, Business Manager for ePosterBoards, is a graduate from the Boston University School of Hospitality Management with a degree in business and hospitality, Ms. Kathrynn Phillippe has had experience in the hotel and technology industries. She serves as the Business Manager with a key role in business development and customer service related to meeting scheduling and arrangements, contracting and billing, and coordination with meeting venues.

Andrea Moya, Marketing and Events Supervisor with ePosterBoards, is a graduate from Bentley University with a

degree in Marketing. Mrs. Moya has had 10 years of experience in the hospitality and digital technology industry combined. Andrea is highly skilled in pre planning, coordination and implementation of organizational events, conferences, and meetings. She has been noted for her professional approach with a strong focus on customer service.

**Register:**

This AMSA Educational webinar is interactive and will last approximately 60 minutes including Q&A. Registration is complimentary but you must first register by [clicking here!](#)

**AMSA Career Center**

**Experienced, Qualified & Talented**

When it comes to finding qualified professionals in the meat industry, where better to look than the association that represents them? At the AMSA Career Center, employers discover an online resource for recruiting qualified new graduates and meat professionals that won't be found anywhere else.



**Meat Industry  
CareerLink**

AMSA created the AMSA Career Center to provide employers and job seeking new graduates and professionals in the meat industry a better way to find one another to make lasting and fruitful career connections. Don't miss this unique opportunity to be seen by an exclusive audience of the best and brightest in the meat industry.

**Visit the [AMSA Career Center](#) today to post your resume!  
Questions??? Contact Jen Persons  
at [jpersons@meatscience.org](mailto:jpersons@meatscience.org)**

***New Job Postings:***

- Assistant Professor of Animal Science ~ Sul Ross State University
- Professor and Department Head ~ Kansas State University
- Senior Director, Regulatory Affairs ~ North American Meat Institute
- Food Scientist ~ Cargill
- Quality Assurance Manager ~ Farmland Foods, Inc./Smithfield
- Senior Food Scientist ~ Cargill
- Export Product & Process Specialist ~ Seaboard Foods
- Nancy Roma Paech Chair in Extensive Animal Production ~ University of Sydney
- Senior Account Manager ~ Cargill Texturizing Solutions
- Quality Control Manager ~ Ohio Farms Packing Company Ltd.
- Plant Manager ~ Journeyman Meats
- VP of Operations and Engineering ~ MPSC Inc.
- R&D Director ~ Bar-S Foods, A SIGMA Company

- Director of Quality Assurance ~ OSI Group
- Research Scientist ~ Food Safety Net Services
- Regional Operations Manager ~ Food Safety Net Services
- IT Business Analyst - Warehouse Management (SAP) ~ Farmland Foods, Inc./Smithfield
- Director of Quality ~ Food Safety Net Services
- Food Processing Plant Auditors ~ Foo

To post your job openings or your resume visit the [AMSA Career Center](#) today.

## Upcoming Conferences

**2017 Aggie Processed Meat Technology School** SMA, the North American Meat Institute, and Texas Association of Meat Processors have partnered with the Department of Animal Science at Texas A&M University and Texas A&M AgriLife Extension to present the 2017 Aggie Processed Meat Technology School, scheduled for April 19-21, 2017 at Texas A&M University in College Station, Texas. "Anyone who wants to learn the basic science and art of making processed meat products should attend," said Dr. Dan Hale, Extension Meat Specialist at Texas A&M AgriLife Extension. "This includes people who are directly involved in processed meat production, as well as others in your company (such as quality control, business management, public relations and sales and marketing personnel) who need a thorough overview of how processed meat products are made and the hows and whys of the process." Attendees will discover both the science and the art of making processed meat products. The first day of the school will focus on considerations for choosing the meat and other ingredients to manufacture a processed meat item. The second day, attendees will participate in demonstrations regarding making sausage and cured and whole muscle products. On the final day, experts will demonstrate cooking, smoking, and thermal processing considerations and participants will learn ways to evaluate the finished product for quality and safety. Early registration for the Aggie Processed Meat School will be \$595 per participant through April 7, 2017. To register online, visit <https://agriliferegister.tamu.edu/Meat>. You may also register by phone at 979-845- 2604. For more information, email [dhale@tamu.edu](mailto:dhale@tamu.edu), call 979-587-9245, or visit [aggiemeatschool.blogspot.com](http://aggiemeatschool.blogspot.com).

### **Registration Now Open for 2017 Meat Industry Summit**

Registration is open for the North American Meat Institute Meat Industry Summit, formerly the Meat Industry Management Conference, scheduled to take place April 4-6, 2017, at the Rancho Bernardo Inn, in San Diego, California. The conference will feature education sessions covering food safety and regulatory issues, labor and employment topics and marketing and communications. NAMI committee and Board of Directors meetings will also be held.

In addition, attendees can participate in the numerous networking opportunities and social events offered, including the John Duyn Golf Tournament; the NAMI Ambassadors

Reception; and the Issues, Answers, Actions Breakfast. The popular Sausage Fest competition and a Political Action Committee Reception will also take place.

### **Registration for April Listeria Workshop Now Open**

Registration is now open for the Meat Institute's Advanced *Listeria monocytogenes* Intervention and Control Workshop, April 20-21, 2017, in Kansas City, Missouri. The workshop will provide an overview of the latest developments in Listeria control processes and the regulatory environment. The workshop will also include hands-on demonstrations, breakout sessions and case studies designed to assist attendees in implementing the most effective and current Listeria control strategies in their establishments. AMSA is co-sponsoring the program.

**The 2017 Student Leadership Conference is Set:** The 2017 Student Leadership Conference (SLC) will be held in St. Louis, Missouri on March 24-25. The conference will focus on starting your career and the many ways in which you may be interviewed before landing your dream job. AMSA professionals will walk you through the details of phone, skype, and in-person interviews as well as how to interact with potential employers during a meal. Students will also have the opportunity to get feedback on their resume or CV as well as complete a personality assessment through workshops. Industry tours and valuable networking will also be on the pre-conference agenda. Mark your calendars. It's going to be a fun-filled weekend! Registration and a tentative schedule is now posted [online](#).

### **Petfood Forum Announces Randi Zuckerberg and Temple Grandin, PhD, as Keynotes:**

Representatives from Petfood Industry have announced that Randi Zuckerberg and Temple Grandin, PhD, have been selected as Petfood Forum keynote speakers. The 2017 event marks the 25th anniversary of the unique exhibition and conference for the pet food industry, to be held on April 3-5, 2017 in Kansas City, Missouri, USA. Randi Zuckerberg, the CEO and founder of Zuckerberg Media, will open the show on Tuesday, April 4, 2017. During Zuckerberg's opening address, she will share expert business insights, tips and best practices for utilizing social media, as well as other platforms, in order to maximize reach to today's consumers. Zuckerberg is well-versed in the realm of social media, as she created and managed the marketing programs for the social media giant, Facebook, from 2005-2011. In addition to Zuckerberg's experience with Facebook and being the founder of her own media company, Randi has also authored two books, including *Dot Complicated*, a New York Times bestseller about how to deal with ways that technology has both enhanced and complicated everyday life.

On Wednesday, April 5, 2017, Temple Grandin, PhD, another member of the New York Times bestseller list for her book, *Animals in Translation*, will take the stage to share her expertise on animal behavior. Grandin is a professor of animal science at Colorado State University, as well as a designer of livestock handling facilities. In addition to the curved chute and race systems Grandin has designed for cattle that are used worldwide, she has also developed an objective scoring

system for assessing handling of cattle and pigs at meat plants that is being used by many large corporations to improve animal welfare. Details on the educational sessions that will follow each keynote presentation are expected to be released soon. Topics will cover the latest research and innovations in pet nutrition and pet food ingredients, safety and processing, market data and trends, packaging and more. Early Bird registration is available now and provides attendees with the opportunity to save up to \$300. For further details and the most up-to-date information on Petfood Forum 2017, please visit [www.PetfoodForumEvents.com](http://www.PetfoodForumEvents.com).

### **Risk of *E. coli* O157:H7 and Other STEC Workshop**

**Announced:** The STEC CAP Post-Harvest Extension Team will be hosting the "Managing the Risk of *E. coli* O157:H7 and Other Shiga Toxin-Producing *Escherichia coli* (STEC) in Beef Products Produced by Small Meat Processors" workshop on June 17, 2017. The event will take place in College Station, TX just prior to the AMSA 70th RMC. This course is open to students and meat science/food safety professionals that work with small and very small meat processors.

Objectives:

1. Increase participant understanding of *E. coli* O157:H7 and other non-O157 STECs (Shiga Toxin-Producing *Escherichia coli*) in beef and the risk of foodborne illness.
2. Explore plant process control systems for *E. coli* O157:H7 and non-O157 STEC using HACCP and other Food Safety Management Systems.
3. Understand antimicrobial interventions, their effectiveness for reducing the population of STECs and their impact on quality of non-intact beef products.

Registration is \$70 per person, [register online](#). For a full course agenda please go online. Limited to 30 participants.

### **2017 AMSA Calendar of Events**

**March 24-25 - AMSA Student Leadership Conference - St. Louis, MO**

**April 2-4 - Meat Animal Evaluation Contest - Kansas State University - Manhattan, KS**

**April 3-5 - Petfood Forum - Kansas City, MO**

**April 7 - Southeastern Intercollegiate Meats Judging Contest**

**April 7 - AMSA Webinar - Creating Effective ePosters for the AMSA 70th RMC**

**April 7-8 - Southeastern Meat Judging Contest - Columbus, OH and Lexington, KY**

**April 9 - Midwest Invitational 4H/FFA Meat Judging Contest - Manhattan, Kansas**

**April 19 - Spring Advance *Listeria monocytogenes* Intervention and Control Workshop - Kansas City, Missouri**

**May 23-25 - PORK 101 - Texas A&M University - College Station, TX**

**June 17 - Risk of *E. Coli* O157:h7 and Other STEC Workshop - Texas A&M University, College Station, TX**

**June 18-21- AMSA 2017 70th RMC - Texas A&M University - College Station, Texas**

**August 1 - Center of the Plate Training - College Station, Texas**

**September 6 - Beef Safety Conference - Pathogen Control and Regulatory Compliance in Beef Processing - Chicago, Illinois**

**September 9 - Hormel National Barrow Show Intercollegiate Meat Judging Contest - Austin, Minnesota**

**September 30 - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania**

**October 15 - Elanco Animal Health American Royal Meat Judging Contest - Omaha, Nebraska**

**October 19 - 2017 Animal Care and Handling Conference - Kansas City, Missouri**

**October 23-25 - PORK 101 - Iowa State University - Ames, IA**

**October 24 - Fall Advanced Listeria monocytogenes Intervention and Control Workshop - Kansas City, Missouri**

**October 29 - Cargill High Plains Meat Judging Contest - Friona, Texas**

**November 12 - International Intercollegiate Meat Judging Contest - Dakota City, Nebraska**

### **Reciprocal Meat Conference 2017-2020**

**June 18-21, 2017 - Texas A&M University** - College Station, Texas

**June 24-27, 2018 - Kansas City, MO**

**June 23-26, 2019 - Colorado State University** - Fort Collins, Colorado

**August 2-7, 2020 - RMC and ICoMST** - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA

### **International Congress of Meat Science and Technology**

August 13-18, 2017 - **Cork, Ireland**

2018 - **Australia**

2019 - **Germany**

August 2-7, 2020 - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA (joint meeting with the Reciprocal Meat Conference)

**301 N. Neil St. | Suite 400 | Champaign, IL 61820 | 800-517-AMSA | 217-356-5370**

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