



CALIFORNIA
CATTLE COUNCIL



BEEF: PROCESSING TO PLATE

Live Virtual Session - Day 1

INSIDE A BEEF PACKING PLANT

FEBRUARY 27, 2026

Presenter: Brian Jauregui, Harris Ranch

Moderator: Kori Dover, California Beef Council



BEEF VFT SERIES:

SESSION 1:
Inside a Beef Packing Plant

SESSION 2: MARCH 6TH, 2026
The Meat Science Behind Beef

SESSION 3: MARCH 16TH, 2026
Beef in the Kitchen

NEXT SESSION: MARCH 6TH, 2026
THE MEAT SCIENCE BEHIND BEEF



Register here:



“MEAT” YOUR TOUR GUIDE



Brian Jauregui
VP Foodservice Division

RESOURCES

- For Family & Consumer Sciences and agricultural students and instructors
- Hands-on resources for educators to teach fundamental cooking skills, designed to help students gain confidence in the kitchen
- Beef nutrition information, scalable recipes, virtual farm tours, and more!

www.cakidseatbeef.com

www.beefitswhatsfordinner.com

Connect with your local State Beef Checkoff for state-specific resources and support

Fueling Healthy Minds & Bodies, Together

Beef is more than tasty, it's a powerhouse of nutrients. One single 3-ounce cooked serving of beef delivers about 25 grams of high-quality protein, along with key vitamins and minerals like iron, zinc, and B vitamins. This nutrient combo can support growing bodies, active lifestyles, immune health, and cognitive development across all ages.

That's why our work connects California beef farmers and ranchers with schools, educators, and families. We are helping to make sure students understand where their food comes from and how it can help them grow, learn, and thrive.

Whether you serve school meals, teach in a classroom, cook at home, or raise beef on the ranch, you have a role in this effort. By working together, we can help students build healthy eating habits, understand where their food comes from, and see how beef fits into a balanced plate with fruits, vegetables, whole grains, and dairy.

Family & Consumer Sciences

FOR JUNIOR HIGH SCHOOL AND HIGH SCHOOL

Our Family & Consumer Sciences (FCS) lessons provide educators with hands-on resources to teach fundamental cooking skills using beef. Designed to support FCS teachers, these lessons help students gain confidence in the kitchen while learning about beef's role in a well-balanced diet.

- Beef University**
Beef U is a free, interactive training program designed for retail and foodservice professionals to deepen their understanding of beef. Topics covered include beef production, nutrition, consumer trends, and meat...
- Build a Better Burger**
Designed for California high school and junior high Family and Consumer Science students, this educational resource explores techniques for crafting a wholesome and flavorful burger while considering how to build...
- The Raw Truth About Beef**
Go behind the scenes to learn about each stage of the beef lifecycle. Join a chef and dietitian as they explore The Raw Truth, getting to know ranchers and industry...
- Decoding the Label**
A quick resource to learn about different beef labels you may see in your grocery store or on a menu.

THANK YOU

Contact: kori@calbeef.org

www.cakidseatbeef.com



Funded by the Beef Checkoff

