



Kansas Beef Certificate Program



The Kansas Beef Council (KBC) offers reimbursement to Kansas high school and middle school FCS foods and ProStart programs for beef purchases used in classroom lessons on beef selection, storage, preparation, and nutrition. Reimbursement amounts are based on class enrollment and school classification. The program now features a digital application and reimbursement process, improved teacher communication, and free educational resources available upon request.

Resources Available.

NASCO FCS Lesson Plans.

Two beef-centric lesson plans that include Beef Basics and Beef Cooking. These resources provide a great introduction to food safety and preparing and cooking beef dishes.

Raw Truth About Beef.

Interactive learning platform for high school FCS and ProStart students. Using engaging videos, the program follows an executive chef and registered dietitian as they explore the beef production process from pasture to plate.

Do You Know Your Moo?

An interactive classroom lesson where students learn about common breeds of cattle, the beef life cycle, products made from beef, beef cuts, and facts about grain-finished and grass-finished beef. A virtual breakout box option is available.

Additional Resources.

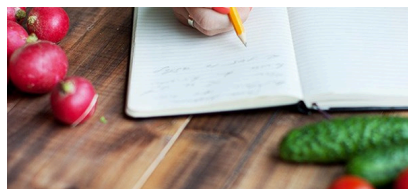
In addition to lesson plans, you have access to free PDF handouts on buying and preparing beef and informational handouts on beef nutrition. Resources can be found by scanning the QR code on the next page. Contact heide@KansasBeef.org for more information.

Connect: Beef Production & FCS.

A two- to three-day curriculum that is a great introduction to beef cooking labs.

True Beef.

This guide contains eight lessons for the high school culinary arts or family and consumer sciences program with STEM connections.





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How Does Reimbursement Work?

Once accepted into the program, reimbursement is straightforward and quick. Simply enter your information in the online reimbursement form, upload your beef receipts and include a copy of your lesson plan used and any supplemental material. Click "Submit form" and your request will be on its way. Once your documentation has been submitted, it should take just a few weeks for your reimbursement to arrive at your school.

How to Enroll.

- Complete the online Beef Grant Application prior to purchasing the beef.
- KBC will contact you via email with an approval and the amount of reimbursement your program is eligible for.
- Purchase beef and keep itemized copies of all receipts.
- Application approval and funding will be allocated on a first-come, first-serve basis. Funds are only available to Kansas schools.

How is the Program Funded?

This school year's program is funded by a collaboration of Kansas beef producers and the Kansas Corn Commission. Kansas beef producers are pleased to offer beef education resources and reimbursement for beef purchased and used for teaching about beef nutrition in your family and consumer sciences foods classes. Materials and funding are provided by beef producers who fund the \$1-per-head Beef Checkoff that is collected on the sale of cattle in Kansas. If you know a local beef producer, you might thank them for their investment in your classroom.



heide@kansasbeef.org | 785.273.5225