

KANSAS STATE MEAT SCIENCE



# GRILLING ACADEMY

**SATURDAY, JULY 19 | 9:30 A.M. - 4:00 P.M.**

**STANLEY STOUT CENTER**

## SCHEDULE

**9:30 a.m.** - Registration

**10:00 a.m.** - Introductions

**10:15 a.m.** - Palatability

**10:45 a.m.** - The science behind meat cookery

**11:15 a.m.** - Break

**11:30 a.m.** - Degrees of doneness

**12:00 p.m.** - Spices

**12:30 p.m.** - Lunch

**1:00 p.m.** - How to cook different muscles

**1:30 p.m.** - Sensory panel- different muscles

**2:00 p.m.** - Break

**2:15 p.m.** - Cooking Method

**2:45 p.m.** - Sensory panel- different cooking methods

**3:15 p.m.** - Season and cook a steak - Strip steaks

**4:00 p.m.** - Steak competition judging

**4:15 p.m.** - Awards for steak competition

**4:30 p.m.** - Final comments and questions



**PRE-REGISTRATION DEADLINE**

Monday, July 7

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**\$75 PER PERSON**

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**EVENT IS FOR 18 & UP**

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**CAPPED AT 25 ATTENDEES**

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**CONTACT INFORMATION:**



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