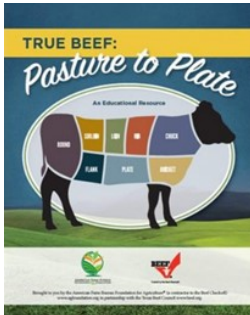


SDBIC ProStart Beef Program



Materials and Resources

Please specify quantity of Materials and Include Shipping Address

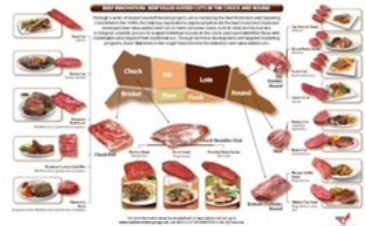


True Beef: Pasture to Plate

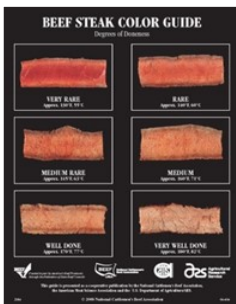
This guide contains 8 lessons designed for High School students in a Culinary Arts or Family and Consumer Sciences program, however, STEM connections have been included for all lessons making it easy for teachers to make connections across the curriculum.

1 DVD per classroom Qty _____

Free PDF to download: <http://www.agfoundation.org/files/AFBFA-True-Beef-Lesson-Plan-flow-res.pdf>



New Value Cuts from the Chuck & Round Qty _____

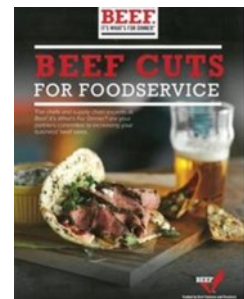


Beef Steak Color Guide Qty _____



Beef Foodservice Cuts Poster Qty _____ (one per school)

8x10 inch Beef Foodservice Cuts handout Qty _____



Beef Cuts For Foodservice booklet (one per classroom) Qty _____

Additional Internet Resources—videos & free material available to download

www.sdbeef.org www.beefitswhatsfordinner.com www.beefresearch.org

Visit: Beef. It's What's For Dinner YouTube page

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