

RAISED WITH RESPECT™



APRIL 12, 2024

HARDIN COUNTY EXTENSION OFFICE, ELIZABETHTOWN

111 OPPORTUNITY WAY ELIZABETHTOWN, KY



1:30 pm	Registration begins
2:00 - 2:30 pm	Opening comments from Certified Angus Beef
2:30 - 3:00 pm	Ensuring Beef Demand - Perspective from the Consumer and Chef Panel , moderated by Kirsten Nickles (Certified Angus Beef): Carey Brown (Kentucky Beef Council), Chef Josh Moore (Volare Italian Ristorante) and Chef Zach Wolf (Steak and Bourbon)
3:15 - 4:00 pm	BQCA Chute Side Training & Cattle Handling Kevin Laurent, University of Kentucky & Ben Lloyd Kentucky Beef Network
4:05 - 4:50 pm	Management Practices for Cattle Care - Dr. Darrh Bullock & Dr. Katie VanValin, University of Kentucky
4:55 - 5:40 pm	Preparing for Spring: Vaccination Protocol Design- Dr. Michelle Arnold University of Kentucky
6:00 - 6:30 pm	BQCA Basics & Exam: Kevin Laurent, University of Kentucky
6:30 - 7:00 pm	Dinner prepared by Chef Josh Moore-Volare Italian Ristorante, and Chef Zach Wolf-Steak and Bourbon
7:00 - 7:45 pm	Market Update from Paul Dykstra- Certified Angus Beef

*A BQA WORKSHOP
BROUGHT TO YOU BY:*



REGISTER BY SCANNING THE QR CODE ABOVE OR CALL 859-278-0899