



# Beef & Veal in the Culinary Classroom

## Supplemental Resources

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The Beef Checkoff's [Northeast Beef Promotion Initiative](#) (NEBPI) is excited to inform you of several supplemental resources available to support your 'above and beyond' educational experience/lesson through your participation in the Beef & Veal in the Culinary Classroom program!

- ❖ **(NEW) Lesson Plans:** [Download](#) these turn-key lesson plans
- ❖ **(NEW) Beef Infographic Library:** [Download](#) the infographic library presentation to have access to key infographics that are ready to print and share with students. Infographics related to raising beef/ veal, nutrition, beef cuts, cooking with beef, and beef pricing.
- ❖ **(NEW) Beef PowerPoint Presentation:** this presentation provides all things relating to beef in an easy-ready to use format, perfect for presenting to your students. [Download](#)
- ❖ **(NEW) Veal PowerPoint Presentation:** this presentation provides all of the background information surrounding veal in a ready to use format, perfect for presenting to your students. [Download](#)
  
- ❖ **The Raw Truth About Beef**  
The Raw Truth About Beef is an engaging online experience provided by the [Texas Beef Council](#) that provides a unique opportunity to go behind the scenes to learn about each stage in the beef lifecycle. This free video-based experience focuses on getting to know ranchers and industry experts that can answer the questions you have always had about beef and beef production. Join along on the journey from pasture to plate. [Download](#) the activity guide for ideas on how to incorporate this platform into your classroom!  
[Visit Raw Truth About Beef](#)
  
- ❖ **[BeefItsWhatsForDinner.com](#)**
  
- ❖ **Beef University**  
Beef U is your comprehensive resource on all things beef. This free, interactive training program gives culinary professionals access to resources that can help market beef and further understand the beef industry.  
[Visit Beef U](#)



# Beef & Veal in the Culinary Classroom

## ❖ **Cutting Videos**

Our instructional cutting videos feature visual step by step instructions on making different cuts from the primals and subprimals. Videos include the Ranch Steak, Flat Iron Steak and Country-Style Ribs. [View the cutting videos](#)

## ❖ **Cut Charts**

Beef cut posters are an effective tool to help educate yourself and your students about the variety of fresh beef cuts available today. These charts will help teach which cuts are lean and the most common cooking method for each cut. Any school in the program who has not yet received a laminated beef cut chart poster will be eligible to receive one for use in their classroom. While supplies last, beef cut chart booklets/handouts will also be provided to each participating school based on the estimated number of students the program funding will reach per the completed grant application.

[Check out our cut charts](#)

## ❖ **Cutting Guides**

Our cutting guides feature step by step instruction on how to make various cuts including the Denver Cut, Sierra Cut, Santa Fe Cut and more. Use these guides to make fabricated cuts from the primals.

[View the Cutting Guides](#)

## ❖ **Foodservice Articles**

Learn the latest trends in beef, discover new and innovative cuts and explore some new menu inspirations that will help promote beef on the menu or in the meat case.

[Learn more](#)

## ❖ **Art of Beef Cutting Book**

The [Art of Beef Cutting](#) is the valuable resource for anyone looking to develop their meat cutting knowledge and skills. Authored by Kari Underly, The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising, was nominated for a James Beard Foundation Award and the International Association of Culinary Professionals Award. Learn more about the book [here](#).



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## ❖ **Northeast Beef Directory**

In April of 2017, the [Northeast Beef Directory](#) was developed and contains over 250 beef producers within the Northeast region who have chosen to be listed on the Directory. The farms listed in the Directory are looking to sell the beef they raise locally. Feel free to browse the [state searchable directory](#) to locate local beef farms in your area.

## **Additional Resources**

- [BeefItsWhatsForDinner.com](#)
  - [Cooking](#)
  - [Recipes](#)
  - [Nutrition](#)
- [Raising Beef](#)
  - [Virtual Farm Tour Video \(PA\)](#)
- [Beef For Dinner – YouTube](#)
- [Beef Sustainability Facts Sheets](#)
  - [Animated Sustainability Infographic](#)
- [Veal.org](#)
  - [Downloadable Resources](#)
- [Beef Marketing Guide](#)
  - Access Code: BeefGuide (case sensitive)

*Internal links within this document are funded and maintained by the Beef Checkoff. All other outgoing links are to websites maintained by third parties.*

### **Questions/Requests:**

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