For half a century, Gary Smith has been a gifted man, loyal to the meat-animal industry as a scientist, teacher, and humble servant, on both a national and international level; he’s simply in a class by himself. Any person or group he has touched in any way should feel proud to financially contribute to the Smith Global Food Innovation Center to help honor Gary and Kay in perpetuity; an honor they richly deserve.

– Gordon W. Davis, Ph.D., founder and chairman, CEV Multimedia Ltd.
Although within 60 miles of every sector of the livestock and meatpacking industries, Colorado State University is the only major Meat Science program in the United States without a fully functional meat-processing facility. With the assistance of alumni, donors, and the nation’s meat industry partners, Colorado State is embarking on the construction of the Gary and Kay Smith Global Food Innovation Center, a state-of-the-art facility that will allow outstanding faculty at CSU to perform critical research and to continue to educate the next generation of Meat Science leaders.

Honoring Dr. Gary Smith, a University Distinguished Professor of the Department of Animal Sciences at Colorado State and one of the world’s most respected experts in meat science and safety, and his beloved wife, Kay, the Global Food Innovation Center will provide a world-class facility for research, education, and innovation, while keeping true to the land-grant mission and agricultural roots of Colorado State University.

One of the Nation’s Leading Programs

The multidisciplinary nature of the Meat Science program at CSU involves expertise in all aspects of the production, food, consumer continuum, including:

- animal handling and well-being
- nutrition and health
- food safety and security
- value-added and culinary development
- international collaboration

Through the direction and dedication of Dr. Smith, and countless other outstanding faculty and researchers, CSU’s program is one of the top Meat Science programs in the nation and continues to provide trained and prepared leaders for the workforce.

Our program is outstanding, our reputation is stellar, and our graduates serve in some of the highest levels of food production and industry in the nation. But our facility is outdated, inadequate, and far from the standards expected of a world-class program.

The construction of the Gary and Kay Smith Global Food Innovation Center will dramatically enhance the ability of CSU’s Meat Science program to serve the nation and world in food-safety research and innovation, and to prepare the next generation of meat scientists.

“He was tough on all of us back then. But he did it because he cared so much about preparing us to be leaders who could help advance the industry that he loves. And he never let us settle for doing anything less than our best.”

– Leann Saunders, president of IMI Global Inc. and founder of the Where Food Comes From® food-labeling program

Dr. Gary Smith is a renowned and respected professor emeritus in the Department of Animal Sciences at Colorado State University, where he held the Monfort Endowed Chair in Meat Science from 1990 until his retirement in 2010.

He was professor (1969-1982) and head (1982-1990) of the Department of Animal Science at Texas A&M University, and remains an adjunct member of their graduate faculty.

Dr. Smith is an accomplished researcher who has published more than 500 refereed scientific articles; a gifted teacher; and a legendary mentor to students, professors, and technical specialists in the meat industry.

An internationally established meat scientist, he is considered one of the world’s top experts in meat science and safety, and has received 46 significant awards and honors, including 14 from universities (CSU, Texas A&M, College of the Sequoias, Fresno State, and Washington State); two from the Meat Export Federation; three from the USDA; three from the American Society of Animal Science; and six from the American Meat Science Association (research, teaching, judging, and service). Most recently, he was named one of the Top 50 beef industry contributors of the past 50 years by BEEF magazine.

Throughout his tenure, he has been described as “man of the year,” “headliner,” “innovator,” “hall of fame,” and “mentor,” just to name a few. However, it has been with Kay at his side, with unwavering love and support, that Dr. Smith has achieved so much success. What a team!
“Colorado State has among the best Meat Science faculty in the world, but learning in today’s interactive environment requires more than knowledgeable and dedicated faculty. Colorado State University has the opportunity to be the pre-eminent institution for educating the next generation of Meat Science professionals. Construction of the Gary and Kay Smith Global Food Innovation Center is of paramount importance to the education of the future leaders in the field and will firmly establish Colorado State University as the premier institution for education in Meat Science.”


An Outstanding Facility for a Pre-Eminent Program

The construction of the Gary and Kay Smith Global Food Innovation Center will open doors for students, faculty, and researchers and create a facility worthy of a top-ranking Meat Science program. Plans include a complete livestock and meat processing center, spanning the meat-animal harvesting process, fully equipped with a livestock arena, Temple Grandin-designed holding and harvesting areas, a research and development center and sensory analysis room, an auditorium lecture hall and meat demonstration classroom, and a retail meat and dairy store and café.

The Gary and Kay Smith Global Food Innovation Center will:
- Provide expanded classroom and study space to further student and industry learning and interaction.
- Add state-of-the-art laboratory and facilities to offer the most innovative and modern approaches to education and research in Meat Science.
- Serve as a key resource and partner for industry, providing continuing education and training, equipment development and testing, and a place to engage in meaningful dialogue to advance the animal agriculture industry.

A Partnership of Great Minds

Dr. Gary Smith and Dr. Temple Grandin have been friends for more than 40 years and were colleagues at CSU for more than 20 years. Dr. Grandin’s insights into animal behavior and innovations in livestock handling have revolutionized meat-animal welfare. Dr. Grandin also inspires people around the world as a champion for individuals with autism. The Temple Grandin Animal Handling and Education Center, within the Gary and Kay Smith Global Food Innovation Center, would honor the longtime partnership of Dr. Smith and Dr. Grandin and provide expanded opportunities for research and education in livestock handling.
Estimated Naming Areas and Gift Levels for the Gary and Kay Smith Global Food Innovation Center

Temple Grandin Animal Handling and Education Center ........................................ $5 million
Auditorium Classroom – 180 seat ........................................ $2 million
Meat Processing Area – Harvesting ........................................ $1.5 million
Meat Processing Area – Fabrication ........................................ $1.5 million
Retail Meat and Dairy Store and Café ........................................ $1.25 million
Ready-to-Eat and Value-Added Processing ................................. $1 million
Atrium/Entrance Lobby ....................................................... $1 million
Culinary Research Area ....................................................... $1 million
Meat Demo Classroom – 130 seat ............................................. $500,000
Poultry Processing .............................................................. $350,000
Harvest Holding Area .......................................................... $300,000
Executive Board Room .......................................................... $250,000
Sensory Analysis Room .......................................................... $250,000
Wet Lab (2) ........................................................................ $200,000
Dairy Value-Added Research Area ........................................... $175,000
Office Reception Space .......................................................... $150,000
Processing-Research Cutting (2) ............................................. $150,000
Processing-Dry Aging Room ................................................... $100,000
Gary Smith Visiting Scientist Office ........................................ $100,000

Maintaining Future Excellence: 10 percent of every gift will fund an endowment to support building maintenance and improvements in perpetuity.

Please support the Gary and Kay Smith Global Food Innovation Center to honor the Smiths, and enable Colorado State University’s Meat Science program to continue to be a source of innovation and discovery in the meat-animal industry, and guide the next generation of Meat Science professionals.

For additional information, please contact:
Kevin Pond, Animal Sciences department head
(970) 491-7295  kevin.pond@colostate.edu
Keith Belk, Center for Meat Safety and Quality professor
(970) 491-5826  keith.belk@colostate.edu
Kris McKay, College of Agricultural Sciences Development Office
(970) 491-0909  kris.mckay@colostate.edu

http://ansci.agsci.colostate.edu

“Most of what I have accomplished in my career, I owe to Dr. Smith. He is the ‘dean’ of all meat scientists. It was my great honor to work under Dr. Smith, and it is my great pleasure to consider him a dear friend, along with his wonderful wife, Kay. They both have taught us so much.”

– Russell Cross, Animal Science department head, Texas A&M