

WEDNESDAY, MAY 24TH

6:00pm

Welcome Reception- complimentary Hors d'oeuvre's and a cash bar in Cascade's Bar

THURSDAY, MAY 25TH

BEEF

9:00—10:15am: Beef Carcass Cutting Demo

10:15—10:30am: Morning Break

10:30—11:15am: Beef Steak/Grade Taste Demo

11:15—12:15pm: Dr. Savell: Texas Brisket Short Course

12:15—1:00pm: BBQ Beef Lunch

1:00—2:00pm: Spice blends and sauce formulation

2:00—3:00pm: The Science of Smoke

3:00—3:15pm: Afternoon Break

POULTRY

3:15—4:15pm: Poultry Product Cutting Demo and discussion

4:15—4:45pm: Recipes for Success: seasonings, sauces, and cooking methods

-Conclusion of Day 1-

5:30pm: Happy Hour with Stanley Hotel Bar



FRIDAY, MAY 26TH

PORK

9:00—10:15am: Pork Carcass Cutting Demo

10:15—10:30am: Morning Break

10:30—11:45am: Sausage Making Demo

11:45—12:30pm: BBQ Pork Lunch

12:30—1:15pm: Ribs & Bacon Short Course

1:15—2:00pm: Rubs and sauce formulation

LAMB

2:00—3:15pm: Lamb Carcass Cutting Demo

3:15—3:30pm: Afternoon Break

3:30—4:15pm: Recipes for Success: seasonings, sauces, and cooking methods

FOOD SAFETY

4:15—5:00pm: BBQ Food Safety 101

-Conclusion of Day 2-