

# Meat Standards Australia Meat Science Course Registration

**Date:** Monday 26<sup>th</sup> June 2017 – Friday 30<sup>th</sup> June 2017

**Location:** Meat & Livestock Australia,  
Level 2 'North Tower' 527 Gregory Terrace Fortitude Valley QLD

The course explains the scientific elements behind factors affecting the eating quality of red meat, from production through to consumer with a focus on beef and sheep meat.

**Topics include:**

- Meat eating quality attributes
- Biochemistry and muscle structure
- Growth and development of body tissue
- Fat partitioning and fatty acid composition
- Pre-slaughter nutrition
- Production influences on eating quality
- Processing impacts on eating quality
- Marbling and eating quality
- Chilling, ageing and packaging methods
- Cook methods and eating quality
- Grading systems

Course facilitators Dr John Thompson, formerly of University of New England and Beef CRC, and Dr Graham Gardner from Murdoch University have trained participants from over 30 processing plants in the past 15 years.

This course is suitable for processors, producers, lot feeders, stock agents, traders and industry consultants. The five day course costs \$2,200 (Inc GST) per person and includes all training materials and lunch each day.

**Please note numbers for the course are strictly limited.**

To register please complete the 'Registration form' below and return to MLA via fax: 1800 999 672 or email [msaenquiries@mla.com.au](mailto:msaenquiries@mla.com.au).

Upon receipt of your completed registration form, an invoice will be issued for the full fee amount; receipt of this payment will secure your place within this course.

To obtain a full course outline or more information contact Emma Boughen on ph: (07) 3620 5200 or email [eboughen@mla.com.au](mailto:eboughen@mla.com.au).

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## REGISTRATION FORM

**Course:** MSA Meat Science

**Name/s:** \_\_\_\_\_

**Position:** \_\_\_\_\_

**Company:** \_\_\_\_\_

**MSA member no:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Phone:** \_\_\_\_\_

**Mobile:** \_\_\_\_\_

**Fax:** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Privacy Statement**

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