



BBQ 101

The Art & Science of Barbecue

May 12-14, 2009

Rosenthal Meat Science Center
Texas A&M University, College Station, TX



Meat Science Program
Department of Animal Science



Course Objectives

In this course participants will learn:

- The basic ideas in the manufacture BBQ
- The basics of BBQ rubs and sauces
- The basics of meat marinating
- Cookery and smoke application
- The principles of meat science & BBQ

What Participants Receive

Included in the registration fee:

- Three Lunches and one dinner
- Refreshments during breaks
- Lecture and laboratory materials
- Course CD-ROM
- Ground transportation between course hotel and Texas A&M University
- Certificate of completion awarded upon completion of course

Important Information

Please review:

BBQ 101 is limited to 35 participants

Please dress casually and comfortably as the group will be working in an environment less than 50°F; therefore bring warm clothes for the laboratory portion of the course

Registration Information

Register Now!

Minimum number of participant for the course to make is 20. If the course is not filled by two weeks prior to the start date, the course will be cancelled.
If cancelled refunds will be limited only to registration fees

Register Online!

NBBQA Membership info available at www.nbbqa.org
Register Online now for great rates and savings!

Preliminary Course Agenda

Day One

- Bus departs hotel for TAMU Meat Science Center
- Welcome/Course Overview/Objectives
- History of BBQ-Regional Differences
- Principle of Meat Science I - Raw Materials
- Lunch
- BBQ Raw Materials - Demonstrations
- Beef for BBQ
- Pork for BBQ
- Poultry for BBQ
- Principles of Meat Science II - Non-meat Ingredients

Day Two

- Bus departs hotel for TAMU Meat Science Center
- Basics of developing a BBQ dry rub
- Basics of developing a BBQ sauce
- Break
- Principles of Cooking BBQ
- Smoke Application
- Lunch
- Student Product Manufacture
- Development of a basic dry rub
- Development of a basic BBQ sauce
- Marination techniques
- Application of Seasonings
- BBQ raw material selections
- Wrap-up/Q&A Session
- Bus departs for hotel
- Bus depart hotel for Veranda

Day Three

- Bus departs hotel for TAMU Meat Science Center
- Food Safety and BBQ
- Break
- Components of Good BBQ- A review of the science and art of BBQ
- Course Evaluations
- Graduations/Closing Comments
- BBQ Lunch

- Sponsorship Participation is encouraged
- Call 512-454-8626 for more information



Registration Form

Name: _____
 2nd Person: _____
 3rd Person: _____
 Company: _____
 Address: _____
 City: _____ State: _____ Zip: _____
 Phone: _____ FAX: _____
 E-Mail: _____

Hotel Information:

Participants responsible for hotel and lodging arrangements

DaysInn - Bryan/College Station.
 College Station, TX / Ph: (979) 695-6988
 \$65.00/Night for Single or Double
 Ask for the BBQ101 block.
Room Block cut-off 04/27/09.

Registration Fee Per Person:

(After 04/30/09)

- \$495.00 NBBQA Member
- \$595.00 NBBQA Member
- \$595.00 Non-Member
- \$695.00 Non-Member

Check most appropriate box for Breakout Sessions:

- BBQ Restaurant/Caterers
- Competition/Backyard BBQ

Payment Information:

Check: Check # _____ Amount: _____

Charge: Visa Mastercard Discovery Amex

Cardholder Name: _____

Card Number: _____ Expires: _____

3 or 4 digit Verification Code on back of card: _____

Billing Address: _____

City: _____ State: _____ Zip: _____

****Note - We cannot process without a valid Zip Code****

Signature: _____

Remit Form and payment to:

National Barbecue Association
 1306-A W. Anderson Lane
 Austin, Texas 787575
 Fax: 512-454-3036

Cancellations:

Requests received by 04/30/09, will be refunded 50% of registration fee. Refunds will not be issued after 04/30/09.

BBQ 101 2009 Agenda

Day 1

Tuesday 12 May 2009

- 9:30 Vans depart DaysInn for TAMU Meat Science Center
 - 10:00 Welcome/Overview and Course Objectives - Dr. Wes Osburn, TAMU
 - 10:15 History of BBQ-Regional Differences - Dr. Wes Osburn, TAMU
 - 11:00 Principles of Meat Science I - Ingredients for BBQ - Dr. Wes Osburn, TAMU
 - 12:00 Lunch (Noon)
 - 12:30 Basics of developing a BBQ dry rub - Ed Harazek, Adams Extracts
 - 1:30 Basics of developing a BBQ sauc - Ed Harazek, Adams Extracts
 - 2:30 Break - Class picture taken
 - 2:45 Student Product Manufacture - Ed Harazek, Adams Extracts
 - Development of basic regional dry rub (Carolinas, Kansas City, Southeast, Texas)
 - Development of basic regional BBQ sauces (Carolinas, Kansas City, Southeast, Texas)
 - 4:00 Principles of Meat Science II - Raw Material Properties and Functionality - Dr. Osburn, TAMU
 - 5:00 Wrap-Up/Q&A session
 - 5:30 Vans depart TAMU Meat Science Center for DaysInn
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Day 2

Wednesday 13 May 2009

- 7:30 Vans depart DaysInn for TAMU Meat Science Center
 - 8:00 Principles of Meat Science III – Meat Tenderness - Dr. Jeff Savell, TAMU
 - 9:00 Beef for BBQ - Dr. Davey Griffin, TAMU
 - 9:45 Break
 - 10:00 Pork for BBQ - Dr. Dan Hale, TAMU
 - 10:45 Poultry for BBQ - Dr. Mike Davis, TAMU
 - 11:30 Lunch (Noon)
 - 12:30 Student Product Manufacture
 - Selection and preparation of raw materials
 - Marination techniques (Beef brisket and Boston butt)
 - Application of Seasonings (Tumbler-Pork ribs)
 - 3:00 Break
 - 3:15 Principles of Meat Science IV – Cooking and Smoking BBQ - Dr. Osburn, TAMU
 - 4:30 Wrap-Up/Q&A Session
 - 5:00 Vans depart TAMU Meat Science Center for DaysInn
 - 6:30 Vans depart DaysInn for Veranda
 - 7:00 BBQ Supplier's Social - The Veranda
 - 9:00 Vans depart the Veranda for DaysInn
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Day 3

Thursday 14 May 2009

- 7:30 Vans depart DaysInn for TAMU Meat Science Center
- 8:00 Food Safety and BBQ - Dr. Margaret Hardin, TAMU
- 9:30 Break
- 9:45 Components of good BBQ- A review of the science and art of BBQ - Dr. Wes Osburn, TAMU
- 10:45 Course Evaluations
- 11:15 Graduation
- 11:45 Closing Comments
- 12:00 BBQ Lunch (Noon)
- 12:30 Vans depart TAMU Meat Science Center for DaysInn

Brought to you by...

