

Join the Ohio Beef Council this month for LIVE virtual field trips to Ohio beef farms!

These live virtual field trips, with special emphasis for middle and high school Culinary and Food and Consumer Science classes, will turn Ohio classrooms into virtual beef farms through the use of live video conferencing technology.

A total of five virtual field trips, each guided by farmers and beef experts, will virtually transport students live to a cow-calf farm, a feedlot, and into the meat lab to share how food is grown, cared for and provided in Ohio. Students will chat directly with farmers and experts during live Q&A sessions. Each trip is also recorded so that classrooms not able to participate in live virtual field trips can watch a trip on-demand.

Culinary and FCS classes registered for trips will receive additional educational resources to help students understand Ohio's food supply while helping teachers cover many of Ohio's standards regarding beef cuts (types, grades), choosing cooking methods, understanding meat production and sustainable practices.

Key Outcomes and Competencies addressed include:

Ohio's Hospitality and Tourism Standards - Strand 4: Culinary Arts

- Culinary Industry Fundamentals
- Ingredient Selection and Preparation
- Beef: identify types, grades, cuts, quality preparation

Ohio's Family & Consumer Science Standards - Strand 3: Food and Nutrition

- Analyze safe, affordable foods
- Promote food safety and sanitation
- Prepare foods using different cooking methods
- Analyze key components of local, healthy, sustainably-grown foods

[Click here](#) to learn more and to register, or contact Kagney Collins at kcollins@ohiobeef.org or 614-873-6736