



Jefferson & Harrison Cattle Management School:

Beef Quality Assurance Certification

TUESDAY, OCTOBER 28th, 7 – 8:30 P.M.

Ohio Valley Towers Building
2nd Floor Conference Room,
500 Market Street, Steubenville, OH 43952

“Consumers are concerned for animal health, and the sustainability of the production systems their food’s raised in.” This statement is just one of several that has led to teaching and certifying Ohio’s cattlemen in Beef Quality Assurance (BQA) to become a priority. Adding even more meaning to that statement is the fact that Tyson Foods, who harvest and process 25% of the US beef market share, and also Wendy’s, now the second largest fast food hamburger chain in the U.S., have both announced beginning in 2019 cattle they purchase must originate from producers and feedyards who are Beef Quality Assurance certified. Not only are today’s consumers sharing their concerns, but now the businesses who are supplying the public’s demand for a quality beef product raised in a humane and sustainable fashion also want some guarantees that it’s happening throughout the production chain. In response, Ohio State University Extension is working in cooperation with the Ohio Beef Council, the Ohio Cattlemen’s Association and Ohio’s cattle auction markets and collection points to offer Ohio’s cattlemen several opportunities to become Beef Quality Assurance Certified.

**Cost: \$10 per person,
pre-registration required.**

**Register at
go.osu.edu/21fallbqa**

**We now accept credit
card payments for event
registrations.**

Can’t make it to this training?
Visit www.bqa.org to get BQA
certified online. Online training
consists of series of lessons
and quizzes to become
certified. Training will take ~2
hours.

*We will be following local
health department guidance
given at the time of this
program.*



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

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