

BEEF FOR THE CLASSROOM

Purpose

“Beef for the Classroom” is a program funded by beef producers through the Missouri Beef Industry Council. This program provides financial support for the use of beef products in junior and senior high school Family and Consumer Science Courses. It reinforces lessons about lean beef selection, storage, preparation and nutrition.

Guidelines- Please read!!

- “Beef for the Classroom” funds are provided to each teacher of a foods course per semester (each **course** is allowed the \$1 per student, up to \$100). **A course includes all sections under the same course title.**
- Funds are available for both junior and senior high school classes. Please submit separate forms for junior and senior categories.
- Must present documentation of cooking methods used and/or discussed. Include the beef recipes prepared in class in this documentation.
- **Money restrictions are: one dollar per student up to \$100 dollars.**
EXCEPTION: If a teacher has a very small or a very large class please call Alane Lidolph or email us regarding your situation and we will do our best to accommodate your class.
- Heat and serve products are allowed.

Procedures

- Request materials for lesson. **Form 1**
- Purchase beef for classroom use.
- Submit:
 - Completed reimbursement form. **Form 2**
 - Completed teacher evaluation form. **Form 3**
 - Copy of receipt for beef purchases. This may be a copy of the cash register receipt or a **copy** of the pack price label. For food safety reasons, please DO NOT submit the price pack label directly from the package.
 - The Missouri Beef Industry Council reimburses for the cost of the beef product up to \$1 per student with a maximum of \$100 reimbursed per course, per semester.

Contact

Call or email Whitney Wallace, Director of Consumer Outreach at 573/817-0899 or email whitney@mobeef.com if you have any questions about “Beef for the Classroom” or any of the beef industry’s education programs.

Beef for the Classroom
Missouri Beef Industry Council Material Request Form – Form 1

(Please fill out and return by mail or fax.)

Please request materials prior to instruction if possible. Materials may be obtained in quantities of one per student unless otherwise noted.

Ship material to:

Name:	Grade Level:	
School Name:		
Street Address (no PO Boxes please):		
City:	State:	Zip:
School Phone:	Date Needed:	

Quantity	Material
	Beef Retail Cuts poster (one per teacher)
	Beef Retail Cuts chart (8 ½" by 11")
	MyPyramid Poster (one per teacher)
	MyPyramid tear pad (100 sheets per pad)
	Fight Bac! Food Safety Guidelines Brochure
	Basics about Beef (Supplies are limited – 50 per teacher)
	Beef Recipes (one set per classroom)

Return form to: Missouri Beef Industry Council
 Attn: Whitney Wallace
 Beef for the Classroom
 2306 Bluff Creek Drive, #200
 Columbia, MO 65201

Or Fax To: 573/817-0889

Web Site: www.mobeeff.org

Email: whitney@mobeeff.com

**Beef for the Classroom
Missouri Beef Industry Council Reimbursement Request Form – Form 2**

(Please fill out and return by mail or fax.)

Name:		Grade Level:	
School Name:			
Street Address (no PO Boxes please):			
City:		State:	Zip:
School Phone:		Name of Course:	
Email address:		Number of Students in Course:	
Methods Used:			
Moist Heat: Yes/No		If yes, what type:	
		If yes, what cut:	
Dry Heat: Yes/No		If yes, what type:	
		If yes, what cut:	

- *Funds will not be provided without receipt for beef purchase.
 *All forms must accompany this request before receiving funds.
- Teacher’s Evaluation
 - Reimbursement Request Form
 - Copy of Beef Receipts

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Beef for the Classroom
Missouri Beef Industry Council Teacher Evaluation Form – Form 3

(Please fill out and return by mail or fax.)

Instructor:
Course Taught:
List of beef cuts used:
List of ways in which beef was prepared:
In your beef unit did you address: Beef Selection: Yes/No Beef Preparation: Yes/No Beef Storage: Yes/No Beef Nutrition: Yes/No Food Safety: Yes/No
Please check the materials you used in your beef unit: <input type="checkbox"/> Beef Retail Cuts Chart/Poster <input type="checkbox"/> Fight BAC! Food Safety Guidelines Brochure <input type="checkbox"/> MyPyramid poster/tear pad <input type="checkbox"/> Beef Recipes <input type="checkbox"/> Take A Cook On The Wild Side
Comments: Please share your experience, comments and suggestions: