



2018-2019

**Purpose:**

To support the efforts of junior and senior high school instructors facilitating lessons on beef selection, storage, preparation & nutrition. The Missouri Beef Industry Council offers reimbursement for the cost of beef used in beef-related classroom lessons. This effort is made possible by Missouri cattle farmers and ranchers, through the \$1 per head beef checkoff.

**Guidelines:**

- “Beef in the Classroom” reimbursement is available to junior and senior high schools for the purchase of beef products used for classroom instruction. These lessons may include fresh, frozen, or heat-and-serve beef products.
- Each teacher is eligible to receive \$2.00 per student with a maximum of \$400 in reimbursed funds per teacher, per semester. **Exception:** If a teacher has a very small or a very large class contact MBIC in advance to allow us to do our best to accommodate your situation.

**Steps to receive reimbursement:**

- 1) Request materials for lesson if needed: **Form 1** (Form 1 can also be found at website link below.)
- 2) Teach and share the Missouri Beef Industry Council **Pasture to Plate lesson** (click the link to download the PowerPoint: <https://www.mobeeff.org/resources/beef-in-the-classroom>) as part of the beef unit. (You may request a Missouri Beef Industry Council representative to visit the classroom and teach the Pasture to Plate lesson.)
- 3) Purchase beef for classroom use & save cash register receipts.
  - a) **TO BE ELIGIBLE FOR REIMBURSEMENT, all beef purchases must be made separately if possible from general groceries.** Multiple beef receipts representing multiple shopping trips will be allowed. *(There is an exception for teachers with administration policies that do not comply with the above requirement.)*
- 4) Submit ALL of the following documentation by **June 15, 2019**:
  - Completed reimbursement & evaluation form: **Form 2**
  - Copies of beef-only receipts
  - Copies of beef recipes, lesson plans and lab outlines used during beef unit
  - Verification that the Pasture to Plate PowerPoint was included as part of the lesson

*\*MBIC retains authority to withhold reimbursements for failure to comply with program guidelines and submission process as outlined above.*



**Beef in the Classroom – Form 1**  
**Material Request Form**  
(Please fill out and return via mail or email)

Name:

School Name:

Street Address (no P.O. Boxes please):

Grade Level:

Number of Students:

Email:

Date Needed:

<b>Quantity</b>	<b>Material (Materials may be obtained in quantities of one per student unless otherwise noted.)</b>
	Beef Retail Cuts poster (one per teacher)
	Beef Retail Cuts chart (8.5" x 11")
	Confident Cooking with Beef Brochure (Supplies are limited – 25 per teacher)
	Beef in a Small Package, Big Nutrition
	Basics About Beef (Supplies are limited – 50 per teacher)

**Online Resources:**

<https://www.beefitswhatsfordinner.com/>

<https://www.mobeeef.org/>

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## Beef in the Classroom – Form 2

Reimbursement Request Form

(Please fill out and return via mail or email.)

Name:	Grade Level:
School Name:	Email:
Street Address:	Number of students:
Email Address:	Phone:
List beef cuts used:	
List cooking methods used:	
<b>In your beef unit did you address:</b> Beef Selection: Yes/No Beef Preparation: Yes/No Beef Storage: Yes/No Beef Nutrition: Yes/No Food Safety: Yes/No	
<b>Please check the materials you used in your beef unit:</b> <input type="checkbox"/> Beef Retail Cuts Chart/Poster <input type="checkbox"/> Pasture to Plate lesson from <a href="https://www.mobeeff.org/resources/beef-in-the-classroom">https://www.mobeeff.org/resources/beef-in-the-classroom</a> <input type="checkbox"/> Beef workshops, lessons or activities from <a href="http://www.mobeeff.org">www.mobeeff.org</a> or <a href="http://beefitswhatsfordinner.com">beefitswhatsfordinner.com</a>	
<b>Please share your experience, comments and suggestions:</b>	

**\*Remember, the following information must be turned in by June 15, 2019 to receive reimbursement:**

- Completed reimbursement & evaluation form: **Form 2**
- Copies of beef-only receipts
- Copies of beef recipes, lesson plans and lab outlines used during beef unit
- Verification that the Pasture to Plate PowerPoint was included as part of the lesson

Return form to:

Missouri Beef Industry Council

2306 Bluff Creek Drive, #200

Columbia, MO 65201

[Email:samantha@mobeeff.com](mailto:samantha@mobeeff.com)

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