



2019-2020

**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 **in class instruction only**. 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 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, 2020**:
  - 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:

Quantity	Material (Materials may be obtained in quantities of one per student unless otherwise noted.)
	Beef Retail Cuts poster (one per teacher)
	Beef Retail Cuts chart (8.5" x 11")
	Nicely Done, Beef. You Raise the Steaks Brochure)
	Grill to Perfection Brochure
	Basics About Beef (Supplies are limited – 25 per teacher)
	Beef Cookery Book (one per teacher)
	Nicely Done, Beef. It's a Holiday to Remember Brochure

**Online Resources:**

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

<https://www.mobeeff.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:
Reimbursement Made Payable to:	
Email Address:	Phone:
List beef cuts used:	
List cooking methods used:	
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"/> 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>	
Please share your experience, comments and suggestions:	

**\*Remember, the following information must be turned in by June 15, 2020 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:barb@mobeeff.com](mailto:barb@mobeeff.com)

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