

# BEEF MARKET DYNAMICS & OPPORTUNITY CUTS

Join us for an in-depth seminar exploring the forces shaping today's beef market and how pricing is impacted across the supply chain. We'll walk through the full beef lifecycle—from cattle production and feeding through harvest and fabrication—to better understand the market dynamics that drive cost and availability.

In addition to market insights, the session will include hands-on discussion around maximizing value from the carcass. We'll highlight fabrication techniques such as breaking the sirloin flap into bavette steaks and converting the chuck flap into Denver steaks, demonstrating how thoughtful cutting strategies can unlock profitable, menu-ready items. This seminar is designed to help operators, chefs, and buyers better understand the beef market while identifying practical opportunities to drive both quality and profitability.

