

Free Resources for Foodservice Professionals

Please check the box next to the beef foodservice resources you would like and fax in your order.

- Beef Cuts Posters**
Foodservice cuts charts for beef and veal in poster and handout size
- Beef "U"**
Beef training resource for foodservice
- Degrees of Doneness Color Guide**
Color and temperature guidelines for steak degrees of doneness
- Beef Value Cuts Information**
Cutting guides and merchandising tips for the new cuts from the chuck and round
- Food Safety Information**
Storage and handling guidelines
- Recipe Cards**
Numerous recipe ideas using various beef cuts for appetizers, small plates, salads and main entrées
- Quarterly Beef Foodservice Newsletter**
Double-sided newsletter with seasonal beef industry information
- E-mail Advisories**
Timely talking points and information on current beef issues

For resources, questions, or information please contact:



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General Beef Information
www.beefitswhatsfordinner.com

Foodservice Specific Information
www.beeffoodservice.org

Beef Value Cuts Information
www.beefinnovationsgroup.com

BEEF
IT'S WHAT'S FOR DINNER.®



RESTAURANT NAME: _____ CONTACT: _____

ADDRESS: _____ CITY: _____ ZIP: _____

PHONE: _____ FAX: _____

E-MAIL: _____ NUMBER OF LOCATIONS: _____

If more than one location, please provide corporate contact information.

CORPORATE CONTACT: _____

ADDRESS: _____ CITY: _____ ZIP: _____

CORPORATE PHONE: _____ CORPORATE FAX: _____