

Ultrasound Guidelines Council
Field Technician Study Guide
2012 Edition

Chapter X – Resources for Further Study and Information

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Purpose and Content

This chapter identifies resource materials that may be of value to UGC-certified Field Technicians. All items below are available via the internet.

- Beef Improvement Federation (BIF): <http://www.beefimprovement.org/>
 - BIF is an international organization of researchers, educators, seedstock producers, and commercial producers that develop guideline for performance testing/genetic improvement programs for beef cattle.
 - BIF revises the guidelines on a regular basis.
 - BIF holds an annual meeting with includes discussion about guidelines and educational programming for producers.
 - BIF publishes the proceedings from its annual meeting.
 - The BIF Guidelines and proceedings are available from the BIF website.

- National Beef Cattle Evaluation Consortium (NBCEC) : <http://www.nbcec.org/>
 - NBCEC is grant-funded cooperative organization of university researchers and beef cattle producers.
 - NBCEC funds and conducts research related to the national genetic evaluation of beef cattle.
 - Summary reports are available from the NBCEC website.
 - NBCEC funded the publication of a “Sire Selection” which is also available from the website.

- Beef Quality and Yield Grades: <http://ansc-cpanel.unl.edu/CDEBeefQualityandYieldGrades/index.htm>
 - This is an excellent presentation by Dr. Dennis Burston of the University of Nebraska discussing and illustrating how beef carcasses are graded in the US.

- Ultrasound Basics: <http://beef.unl.edu/web/beef/learning/ultrasoundbasics.shtml>
 - This site, hosted by Dr. Matt Spangler from the University of Nebraska, presents some basic information about ultrasound and its use in genetic evaluation. It includes video presentations on:
 - Ultrasound Equipment
 - Scanning Techniques
 - Carcass Anatomy
 - Breed Association Paperwork

- Bovine Myology: <http://liferaydemo.unl.edu/web/anisci/ANSCExtensionMeatScienceLearningAids>
 - This is a fascinating site presented by the University of Nebraska demonstrating the skeletal and muscle anatomy of the beef carcass.
 - The site includes a series of cross-sectional and lateral “slices” through a beef carcass, videos and more.

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