CALS Days Friday Workshop Offerings

1. Allergens and the Food Industry

*Presented by the College of Agricultural and Life Sciences – Department of Animal, Veterinary and Food Sciences*

In this workshop, we will discuss some things that the food industry does to keep our food supply safe. We will perform simple surface testing to detect gluten and protein contamination applying up-to-date testing methods used in the food industry.

2. Beef Carcass Grading

*Presented by the College of Agricultural and Life Sciences – Department of Animal, Veterinary and Food Sciences*

Join us at Vandal Brand Meats, our on-campus USDA Inspected meat processing facility, to learn about estimating Yield Grade and Quality Grade. In this workshop you’ll have the opportunity to look at ribbed beef carcasses and put your newly learned grading skills to the test!


*Presented by the College of Agricultural and Life Sciences – Margaret Ritchie School of Family and Consumer Sciences*

Want to expand your culinary skills? Ready to learn the secret to baking flaky biscuits? Then this workshop is for you! Join our food and nutrition faculty and students in the Carmelita Spencer Foods Laboratory for a hands-on culinary class focused on biscuit making.

4. Cloning 101 – Plant Tissue Culture Laboratory

*Presented by the College of Agricultural and Life Sciences – Department of Plant Sciences*

This workshop is perfect for students with an interest in horticulture, crop science or biotechnology. Focus on forming shoots from leaves, take home a plant culture and watch shoots develop. The resulting shoots can be planted and grown as house plants or flowers for the yard.

5. Exploring Careers in Fish and Wildlife Science and Management

*Presented by the College of Natural Resources*

Come learn about possible careers in fish and wildlife! Experience some hands-on exercises with wildlife telemetry and skulls/hides in this engaging workshop.

6. Horse Judging 101

*Presented by the College of Agricultural and Life Sciences – Department of Animal, Veterinary and Food Sciences*
This session will discuss ways to evaluate horse conformation and movement, including form to function and preparing and presenting oral reasons.

7. **How Do Pollutants in Wildfires Affect Cattle?**

*Presented by the College of Agricultural and Life Sciences – Department of Animal, Veterinary, and Food Sciences*

Learn about exciting research being conducted at U of I on the impacts of wildfire smoke exposure on dairy cattle and explore the anatomy of the pulmonary system. Students will also learn how breathing in wildfire smoke impacts the pulmonary system and the health and performance of cows and calves.

8. **Human Relationships: Tough & Tender!**

*Presented by the College of Agricultural and Life Sciences – Margaret Ritchie School of Family and Consumer Sciences*

All that mushy stuff! Let’s talk heathy relationships.

9. **Pork Cutting Demonstration**

*Presented by the College of Agricultural and Life Sciences – Department of Animal, Veterinary and Food Sciences*

Join us at Vandal Brand Meats, our on-campus USDA Inspected meat processing facility, to learn how to break down a pork carcass into subprimals and retail cuts.

10. **Potato Block Printing**

*Presented by the College of Agricultural and Life Sciences – Margaret Ritchie School of Family and Consumer Sciences*

Make your own custom block print on fabric using Idaho’s favorite commodity, the potato! Students will learn to carve, ink, and set a block print on cotton fabric.

11. **Sensory Integration: What it is and Why it’s Important**

*Presented by the College of Agricultural and Life Sciences – Margaret Ritchie School of Family and Consumer Sciences*

Learn and explore the concept of sensory integration and the impact of sensory processing difficulties on a child’s learning and daily activities. This workshop will introduce the concept of sensory integration, explore the impact sensory processing difficulties have on a person’s learning and daily activities and provide strategies to help individuals who experience sensory processing challenges.

12. **Soil Science: The Story Beneath Your Feet**

*Presented by the College of Agricultural and Life Sciences – Department of Soil and Water Systems*

Come and learn what soil really is...why it matters, the stories it tells, and how it’s more than ‘just dirt’! No prior experience necessary.
13. The Fascinating World of Insects

*Presented by the College of Agricultural and Life Sciences – Department of Entomology, Plant Pathology and Nematology*

An introduction to the astonishing diversity of insects and their services to our environment, followed by the handling of live exotic giant Australian stick insects, in the Barr Entomological Museum.

14. The Modern Era of Genetic Engineering – Better Food for a Better World

*Presented by the College of Agricultural and Life Sciences – Department of Plant Sciences*

Over the course of thousands of years, people living in the wetlands of Southeast Asia, the fields of the Eastern Mediterranean, the highlands of Ethiopia, and the valleys of Mexico, identified wild plants and reshaped them into the crops we know today. They did this by setting aside a few seeds from their best performing individuals to serve as founders for the next generation. Today we would say they manipulated the best sets of genes they could find within each crop species. Although they might not have understood genetics as we do, this is essentially the same strategy we use today. However, unlike all who preceded us, we can also incorporate genes from other species to make crops more disease resistant, with better nutrition, more productive, and better able to survive hostile environmental conditions than either natural or artificial selection has previously done. Come and hear this story.

15. Veterinary Medicine

*Presented by the College of Agricultural and Life Sciences – Department of Animal, Veterinary and Food Sciences*

Come join this opportunity to perform common veterinary technical tasks. You will be able to identify tools used in the profession and identify external and internal parasites of livestock and companion animals.

16. Advocating for Agriculture

*Presented by the College of Agricultural and Life Sciences – Department of Agricultural Education, Leadership and Communication*

Have you thought about how you can share what you know about agriculture? Join us to learn how you can review, refine, and develop your personal story of agriculture into a message that can help promote agriculture and the agricultural lifestyle to others. We will focus on how to reach out, make connections, and bring people closer to accurate knowledge related to how agriculture, food, and natural resources are utilized.