

The Brand's Culinary Focus

Leading chefs and restaurateurs rely on the *Certified Angus Beef*[®] brand's quality to ensure consistently satisfied customers and return business, and because it's an ideal canvas on which to apply their creativity.

The Culinary Center

The hub of this ideation is the brand's Culinary Center in Wooster, Ohio, which opened in 2012 and offers 8,000 square feet of experiential learning space. The focal point for the brand's education and business-to-business engagement, it offers:

- A fully-functioning "Meat Lab," equipped for cutting-edge, hands-on butchery exploration
- Kitchens with a broad range of equipment, where guests can prepare and sample items for their menus, and experiment with on-trend techniques and flavor profiles
- Learning space and a heritage dining room, perfect for fellowship and showcasing our team's legendary hospitality

In addition, guests may purchase branded merchandise at the Black Hide Collection™ store, or visit a local Angus farming family as part of their custom, fully immersive visit.

Culinary community engagement

The Culinary Center is in use nearly every business day, hosting world-class chefs, master butchers and passionate beef professionals. Within and beyond its walls, the brand furthers its commitment to support and engage its licensed partners with extensive training and educational opportunities, custom sales and marketing tools, and a wealth of other resources that strengthen relationships and support their success.

Featured on menus worldwide

Consumers enjoy mouthwatering *Certified Angus Beef*[®] brand entrées at restaurants by chefs at the top of their game, like [The Greenhouse Tavern](#) and the [Plum Café & Kitchen](#) in Cleveland, [Lewis Barbecue](#) in Charleston, S.C., [Black's Barbecue](#) in Lockhart and Austin, Texas, [Seafood R'evolution](#) in Ridgeland, Miss., and [TPC Sawgrass](#) in Ponte Vedra Beach, Fla.

Consumers can also find this fine beef at category leading chains, such as [Saltgrass Steak House](#) with 65 locations in Texas and surrounding states, and the [Cheesecake Factory](#) nationwide. Premium *Certified Angus Beef*[®] brand burgers are served at [MooYah Burgers, Fries & Shakes](#), and [Johnny Rockets](#) restaurants.



1978-2018

The world's finest steakhouses and fine dining establishments, including [Red, the Steakhouse](#), in Cleveland, Miami, Indianapolis and Pittsburgh; El Gaucho in [Seattle](#) and [Portland](#); [Stark's Steak & Seafood](#), in Santa Rosa, Calif.; and [Oak Steakhouse](#) in Charleston, S.C., Charlotte, N.C., Atlanta and Nashville, feature *Certified Angus Beef*[®] brand Prime cuts.

These are just a few of the notable restaurants that feature the brand. To find local restaurants and grocery stores, visit CertifiedAngusBeef.com/buy.

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