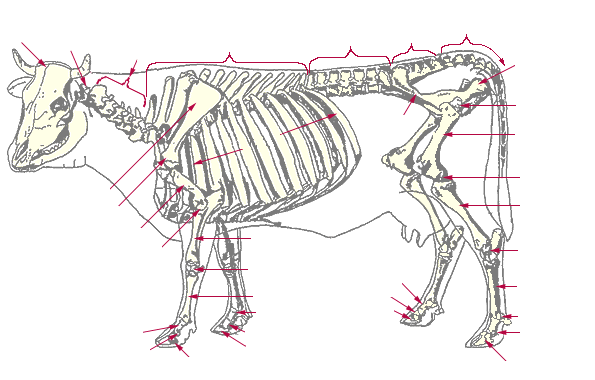
**BEEF SKELETAL PARTS**



Locate these Beef Skeletal Parts

A. Scapula F. Cervical Vertebrae

B. Lumbar Vertebrae G. Cranial Bones

C. Thoracic Vertebrae H. Sacral Vertebrae

D. Femur I. Ribs

E. Tibia J. Radius

1. Beef carcass evaluation is accomplished through two grading systems:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ grading and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ grading.

2. The average dressing percentage for steers and heifers is \_\_\_\_\_\_\_\_%, but can

vary greatly with changes in the type of cattle.

3. Marbling is the small flecks of fat that are in meat. In cattle, marbling degrees (the

amount of fat) help to determine the Carcass Quality Grade (i.e. prime, choice, etc.).

List the degrees of marbling found on the Quality Grade Chart.

highest Abundant\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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\_\_\_Modest\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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lowest \_\_\_Practically Devoid\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4. Match these Retail Beef Cuts with the Wholesale Cut (where they come from).

Word Bank (can use these more than once) (See Retail Meat Chart in Book.)

Round Chuck Rib Sirloin

Shank Flank Short Loin Brisket Plate

Retail Cut Wholesale Cut

Beef Rib Roast \_\_\_Rib\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Beef Brisket Roast \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Beef Top Round Steak \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Beef Sirloin Steak \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Beef Rib Eye Steak \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Beef Porterhouse Steak \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Beef Boneless Shoulder Pot Roast \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Beef Flank Steak \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Beef T-Bone Steak \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Beef 7-Bone Pot Roast \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Beef Blade Roast \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_