

PURDUE EXTENSION BOONE COUNTY

4-H STARTER CALF WORKSHEETS

Grade 11-B



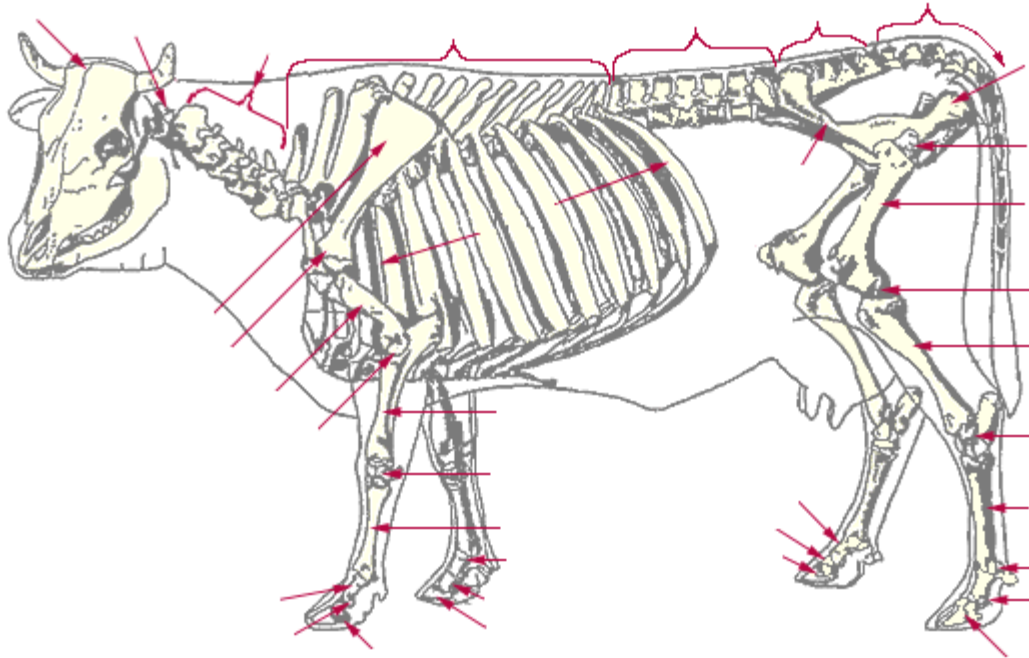
Name: _____

Club Name: _____

Grade: _____

Date: _____

BEEF SKELETAL PARTS



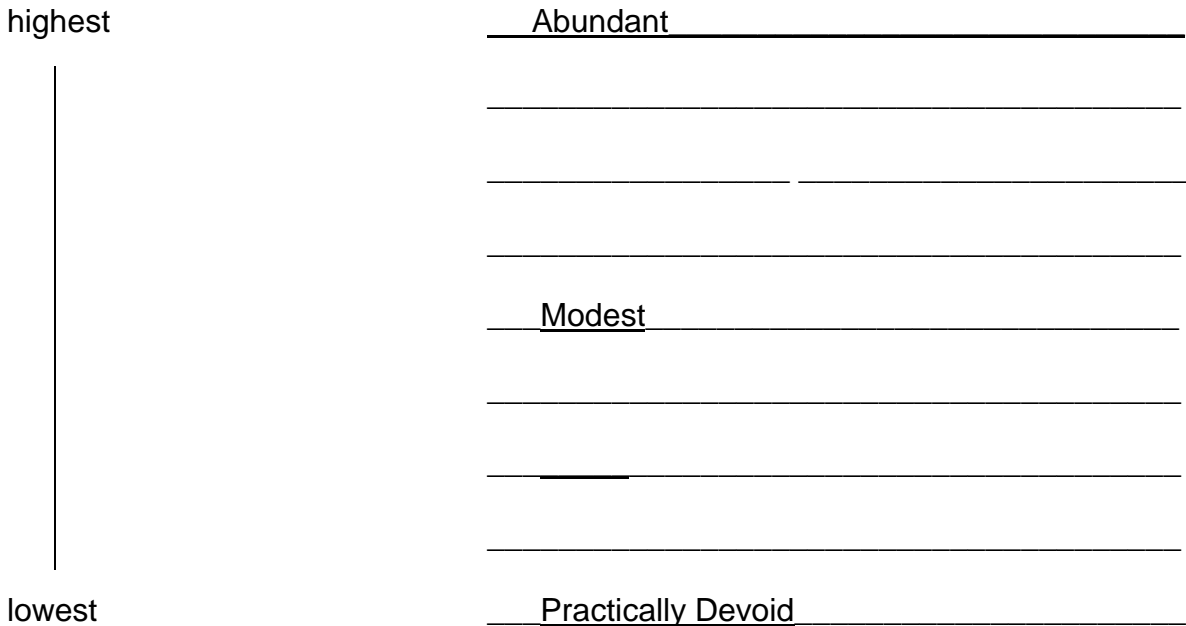
Locate these Beef Skeletal Parts

- | | |
|-----------------------|-----------------------|
| 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 |

Answers can be found in the OSU Beef Resource Handbook – 4-H 117R.

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This material may be available in alternative formats.

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.



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
<u>Retail Cut</u>		<u>Wholesale Cut</u>		
Beef Rib Roast		<u>Rib</u>		
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				

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