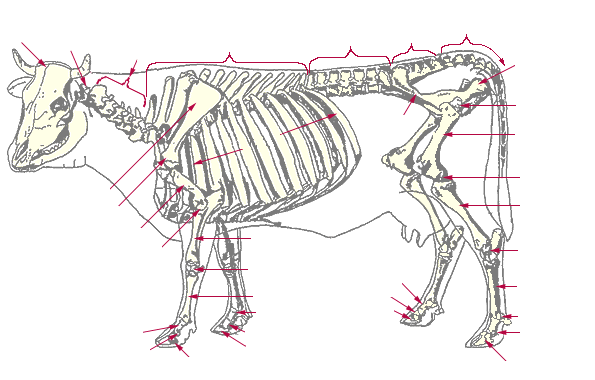
**BEEF SKELETAL PARTS**



Locate these Beef Skeletal Parts

A. Scapula F. Cervical Vertebrae

B. Lumbar Vertebrae G. Cranial Bones

C. Thoracic Vertebrae H. Stifle Joint

D. Femur I. I. Metacarpus

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

\_\_Moderately Abundant\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

\_\_Moderate\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

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

\_\_\_Slight\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

lowest \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

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

Beef Boneless Rump Roast \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Beef Cross Rib Pot Roast \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

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

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

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

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

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