

PURDUE EXTENSION BOONE COUNTY

4-H STARTER CALF WORKSHEETS

Grade 11-C



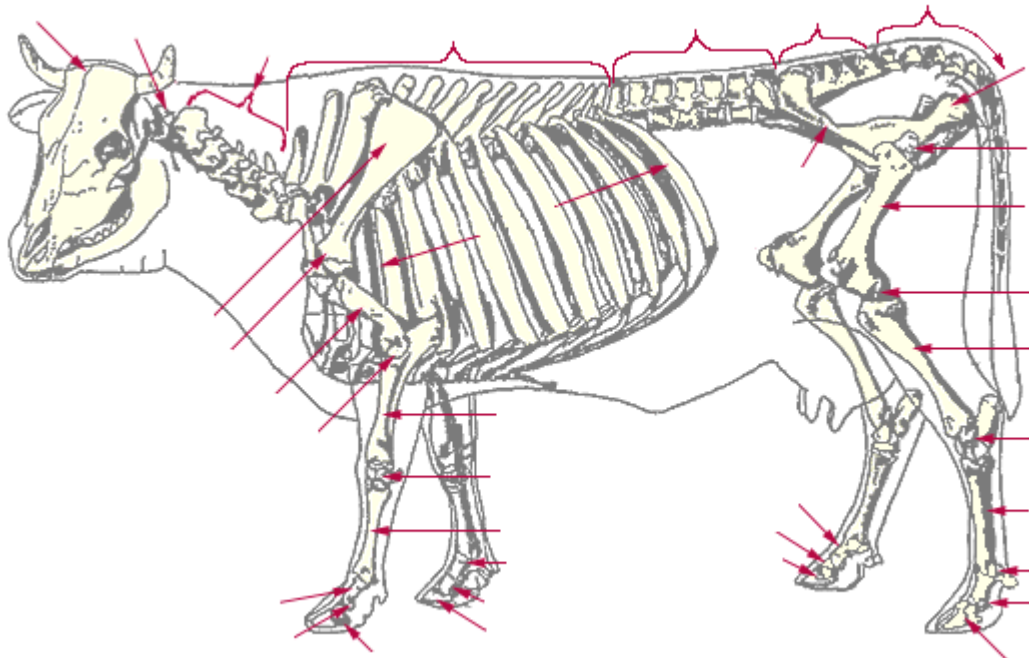
Name: _____

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. Stifle Joint |
| D. Femur | I. I. Metacarpus |
| E. Tibia | J. Radius |

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

Purdue University is an equal access/equal opportunity institution.
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.

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	<u>Rib</u>
Beef Porterhouse Steak	_____
Beef Boneless Shoulder Pot Roast	_____
Beef Flank Steak	_____
Beef T-Bone Steak	_____
Beef 7-Bone Pot Roast	_____

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