PURDUE EXTENSION BOONE COUNTY

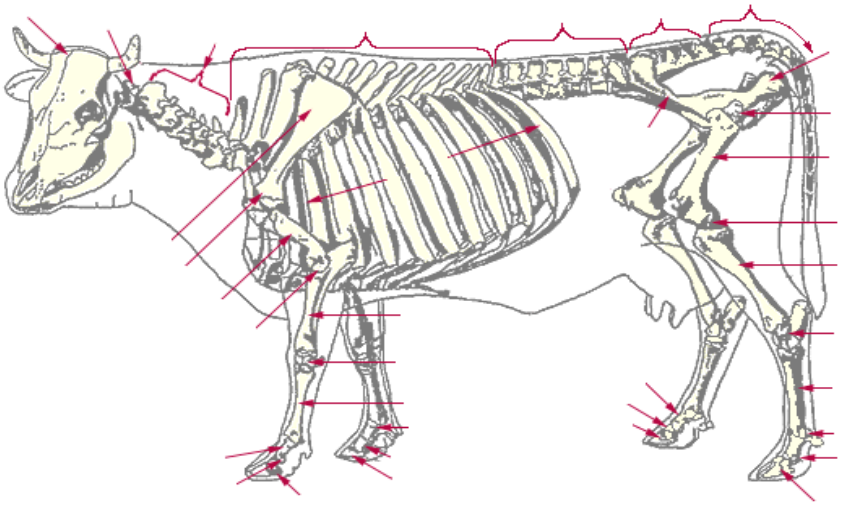
4-H FEEDER CALF WORKSHEETS

Grade 11-D

Name: _____ Grade: _____

Club Name: _____ Date: _____

BEEF SKELETAL PARTS



Locate these Beef Skeletal Parts

A.	Scapula	F.	Cervical Vertebrae
B.	Sacral Vertebrae	G.	Mandible
C.	Ribs	H.	Stifle Joint
D.	Femur	I.	Hip Joint
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.

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.

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.). Here are the degrees of marbling. Rank these in order of high to low degrees of Marbling. Small, Traces, Slightly Abundant, Abundant, Modest, Slight, Practically Devoid, Moderately Abundant, Moderate, and Traces.

High marbling

_____

_____

_____ _____

_____

Modest _____

_____

_____

_____

_____

Low Marbling

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

Wholesale Cut	Retail Cut
_____	Beef Boneless Rump Roast
_____	Beef T-Bone Steak
_____	Tip Roast, Cap OFF
_____	Arm Pot Roast
_____	Top Sirloin Steak
_____	Shank Cross Cut Roast
_____	Boneless Shoulder Pot Roast
_____	Beef Rib Eye Steak
_____	Flank Steak Rolls
_____	Back Ribs

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.