## **PURDUE EXTENSION BOONE COUNTY**

4-H Utility Goat Worksheets

<u>Grade 7</u>-C

lame:	
-H Club:	
•	



		Date:			
	Goats, Goats and	Meat Goats oh my!			
1.	Match the following selection criteria descriptions for meat goats:				
	Muscle Volume Style and Balance Structural Correctness Growth Potential	D. Evaluation of skeletal system/bone structure			
2.	Fat thickness is measured where?				
3.	Meat goats should be long bodied from	the top of the to the			
4.	What are four wholesale cuts of goat?				
5.	Identify the following (Cuts of Chevon):				
	<ul><li>A. Shoulder Chop</li><li>B. Arm Chop</li><li>C. Rib Roast</li></ul>	A. Loin Roast B. Shower Chop C. Fore Shank			
6.	Match the following retail cuts with its wholesale part:				
	Rolled Shoulder Rolled Leg Rib Roast Blade Chop Chop	A. Leg B. Loin C. Rack D. Shoulder E. Fore Shank/Breast			

A 70 pound meat goat should be expect and a back fat measurement of  Complete the following:	ted to have a carcass weight of inches.	_ lbs
Across 4. Goat carcass that weighs 15-30 lbs used in Hispanic populations 6. A wide-framed goat most likely has more of this  Down 1. This correctness is an evaluation of the skeletal system/bone structure 2. An estimate of the amount of saleable product from the carcass 3. Refers to the length and depth of the goat 4. Goat meat 5. Palatability or taste	5	
When selecting a meat goat, you shoul	d use what criteria?	
Explain a market for your meat goats; i	nclude the appropriate specifications desi	red b