## **PURDUE EXTENSION BOONE COUNTY**

4-H Meat Goat Worksheets
Grade 7-C

Name: 1-H Club:	<b>ENS</b>	Grade: Date:

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	Goats, Goats and	Meat Goats oh my!		
1.	Match the following selection criteria de	scriptions for meat goats:		
	Muscle Volume Style and Balance Structural Correctness Growth Potential	<ul><li>A. Length and depth of the goat.</li><li>B. Ability to grow at the pace best for goals.</li><li>C. The chest/forearm are best indicators of this</li><li>D. Evaluation of skeletal system/bone structure</li><li>E. How all parts of the goat blend together.</li></ul>		
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.	6. Match the following retail cuts with its wholesale part:			
	Rolled Shoulder Rolled Leg Rib Roast Blade Chop	A. Leg B. Loin C. Rack D. Shoulder F. Fore Shank/Breast		

and a back fat measurement of	eted to have a carcass weight of inches.	
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 shou	ld use what criteria?	
Explain a market for your meat goats; i	include the appropriate specifications de	sired k