



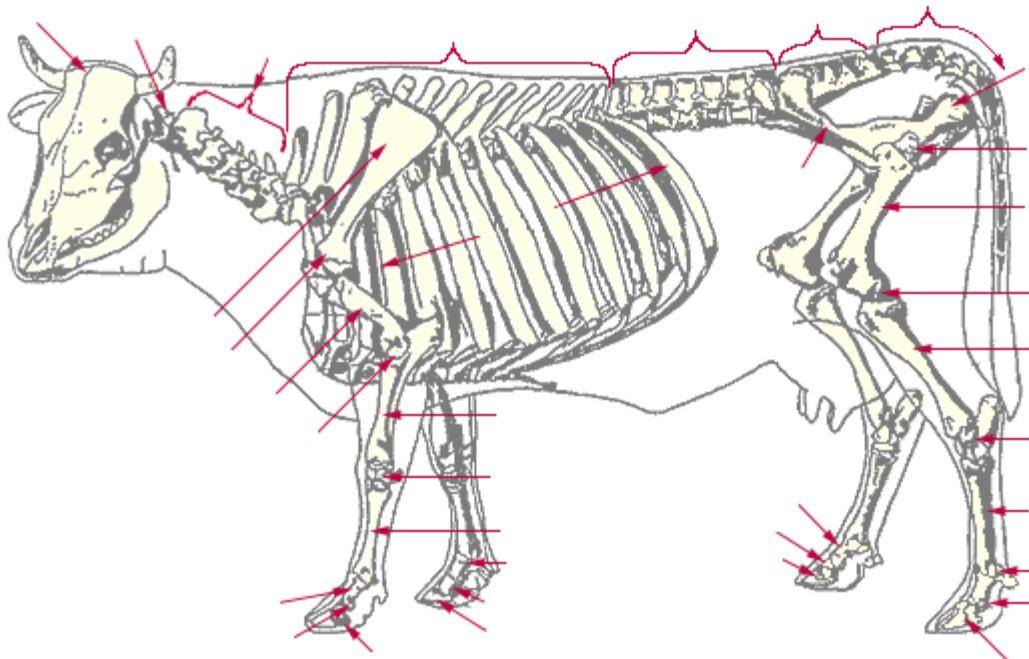
4-H Beef Project

Jasper County
B
Grade 11

Name: _____ 4-H Club _____

Leader Signature: _____ Date: _____

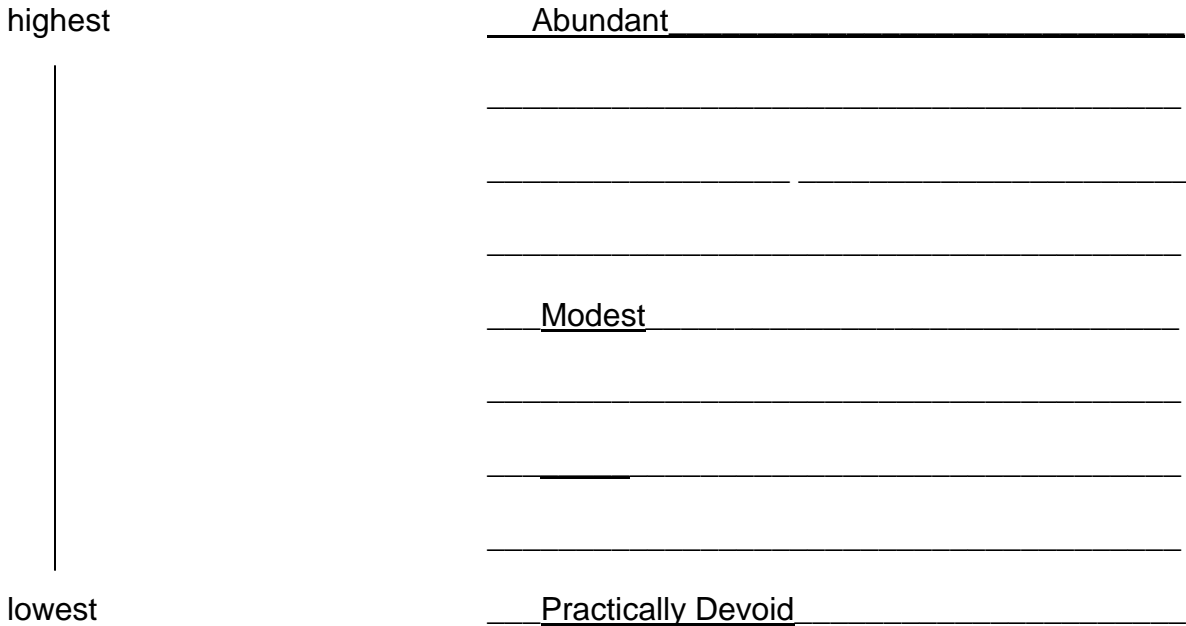
BEEF SKELETAL PARTS



Locate these Beef Skeletal Parts

- | | |
|-----------------------|-----------------------|
| A. Scapula | F. Cervical Vertebrae |
| B. Lumbar Vertebrae | G. Cranial Bones |
| C. Thoracic Vertebrae | H. Sacral Vertebrae |
| D. Femur | I. Ribs |
| 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.



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
<u>Retail Cut</u>	<u>Wholesale Cut</u>				
Beef Rib Roast			<u>Rib</u>		
Beef Brisket Roast					
Beef Top Round Steak					
Beef Sirloin Steak					
Beef Rib Eye Steak					
Beef Porterhouse Steak					
Beef Boneless Shoulder Pot Roast					
Beef Flank Steak					
Beef T-Bone Steak					
Beef 7-Bone Pot Roast					
Beef Blade Roast					