

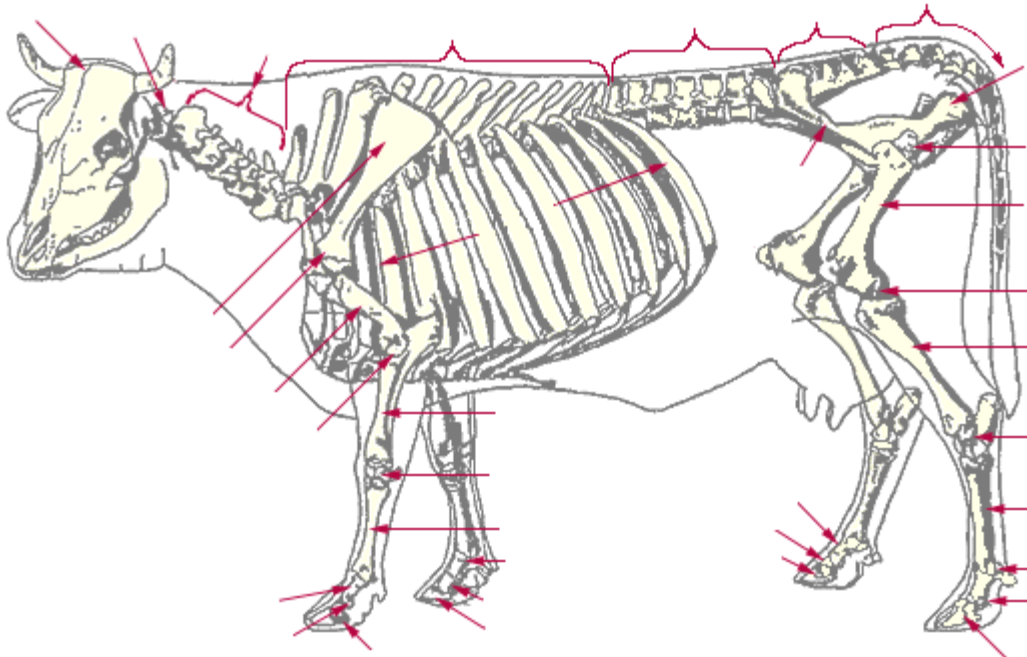


4-H Beef/Dairy Beef

Jasper County
Record Sheet A
Grade 11

Name: _____ 4-H Club _____

BEEF SKELETAL PARTS



1. Locate these Beef Skeletal Parts

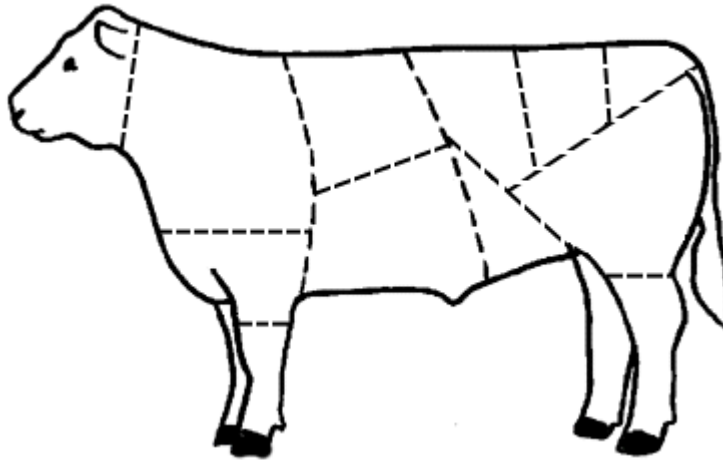
- | | |
|---------------------|-----------------|
| A. Scapula | E. Tibia |
| B. Lumbar Vertebrae | F. Metatarsus |
| C. Hip Joint | G. Stifle Joint |
| D. Femur | H. Mandible |

2. Beef carcass evaluation is accomplished through two grading systems:
_____ grading and _____ grading.

3. The average dressing percentage for steers and heifers is _____%, but can vary greatly with changes in the type of cattle.

4. Calculate the dressing percentage for the following animal: Carcass weight is 552, live weight is 1100. Show your calculations.

5. From the list below, identify the wholesale cuts of beef. Write the letter on the cut.



- | | |
|----------|------------|
| A. Round | E. Brisket |
| B. Loin | F. Shank |
| C. Rib | G. Plate |
| D. Chuck | H. Flank |

6. Match these Retail Beef Cuts with the Wholesale Cut (where they come from).
Word Bank (can use these more than once)

Round
Shank

Chuck
Flank

Rib
Short Loin

Sirloin
Brisket

Retail Cut

Wholesale Cut

Beef Rib Roast

Beef Brisket Roast

Beef Round Steak

Beef Sirloin Steak

Beef Rib Eye Steak

Beef Porterhouse Steak

Beef Chuck Roast

Beef Flank Steak

Beef T-bone Steak

Beef 7-Bone Pot Roast
