**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.

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 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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 \_\_Modest\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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 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