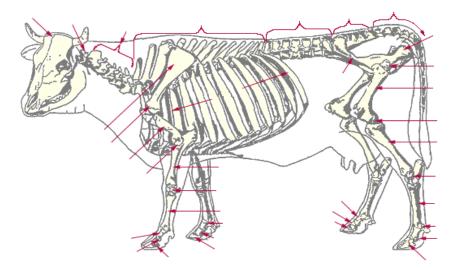Name: _____

4-H Club: _____

Leader Signature: _____

Date: _____

BEEF SKELETAL PARTS

A.   Scapula

B.   Sacral Vertebrae

C.   Ribs

D.   Femur

E.   Tibia

F.   Cervical Vertebrae

G.   Mandible

H.   Stifle Joint

I.   Hip Joint

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.

Answers can be found in the OSU Beef Resource Handbook – 4-H 117R.

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

      _____

      _____

      _____ _____

      _____

      __Modest_____

      _____

      _____

      _____

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