

4-H Goat Project

Name: _____

4-H Club: _____

Goats, Goats and Meat Goats oh my!

1. Quality assurance and animal welfare are linked together because both improve:

- A. _____
- B. _____
- C. _____

2. Fat thickness is measured where? _____

3. What are the four main regulatory agencies in the US that play a role in quality assurance?

4. What are four wholesale cuts of goat?

5. Identify the following (Cuts of Chevon):



- A. Shoulder Chop
- B. Arm Chop
- C. Breast



- A. Loin Roast
- B. Rolled Leg
- C. Fore Shank

6. When selecting a meat goat, you should use what criteria?

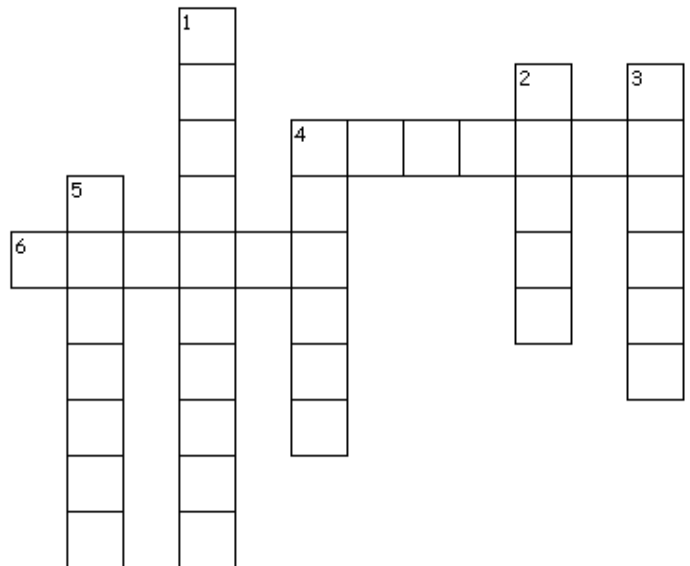
7. Match the term with the correct definition.

- | | |
|---------------|---|
| _____ Halal | A. Criteria that products must meet for Jewish consumers |
| _____ Shohet | B. Food that does not meet Islamic standards |
| _____ Cabrito | C. Professional that harvests animals by Kosher standards |
| _____ Kosher | D. Criteria that products must meet for Islamic consumers |
| _____ Haram | E. Spanish word for goat meat |

8. A 60 pound meat goat should be expected to have a carcass weight of _____ lbs. and a back fat measurement of _____ inches.

9. Complete the following:

<p>Across</p> <p>4. Goat carcass that weighs 15-30 lbs used in Hispanic populations</p> <p>6. A wide-framed goat most likely has more of this</p> <p>Down</p> <p>1. This correctness is an evaluation of the skeletal system/bone structure</p> <p>2. An estimate of the amount of saleable product from the carcass</p> <p>3. Refers to the length and depth of the goat</p> <p>4. Goat meat</p> <p>5. Palatability or taste</p>



10. Explain a market for your meat goats; include the appropriate specifications desired by that market.
