

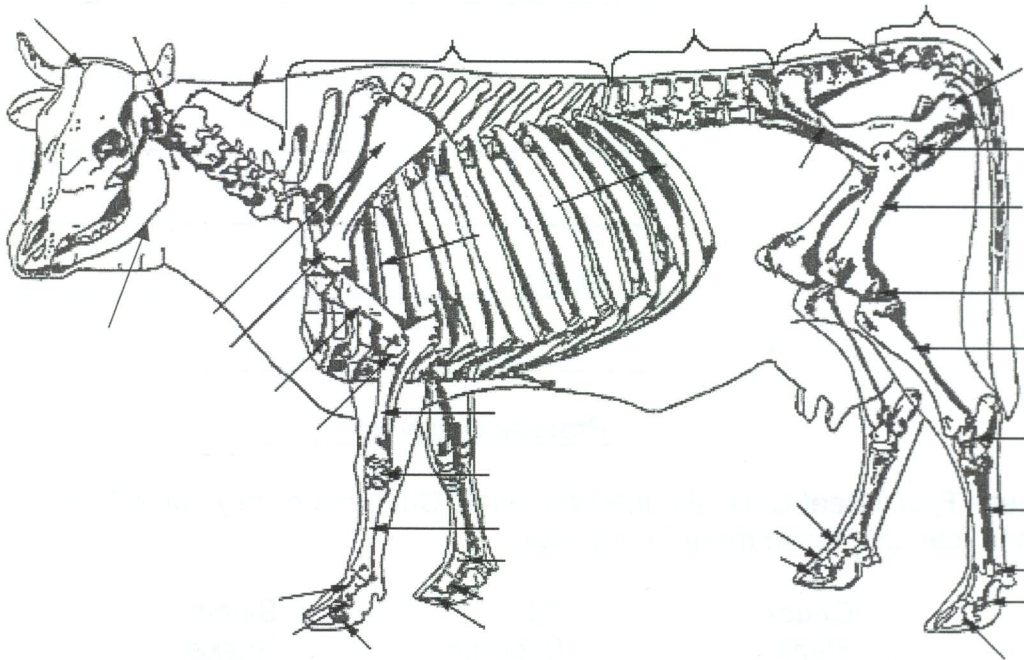
# 4-H Beef Project

Pulaski County  
Record Sheet 1  
Grade 11

Name: \_\_\_\_\_ 4-H Club \_\_\_\_\_

Leader Signature: \_\_\_\_\_

## BEEF SKELETAL PARTS



Locate these Beef Skeletal Parts

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

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.

highest



lowest

_____
_____
Slightly Abundant
_____
_____
Slight
_____
_____
Practically Devoid

4. 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	Plate
<u>Retail Cut</u>		<u>Wholesale Cut</u>		
Beef Rib Roast		_____		
Beef Brisket Roast		_____		
Beef Round Steak		_____		
Beef Sirloin Steak		_____		
Beef Rib Eye Steak		_____		
Beef Porterhouse Steak		Short Loin		
Beef Chuck Roast		_____		
Beef Flank Steak		_____		
Beef T-Bone Steak		_____		
Beef 7-Bone Pot Roast		_____		

Answers to these questions can be found in the "Beef Resource Handbook" 4-H 117R