

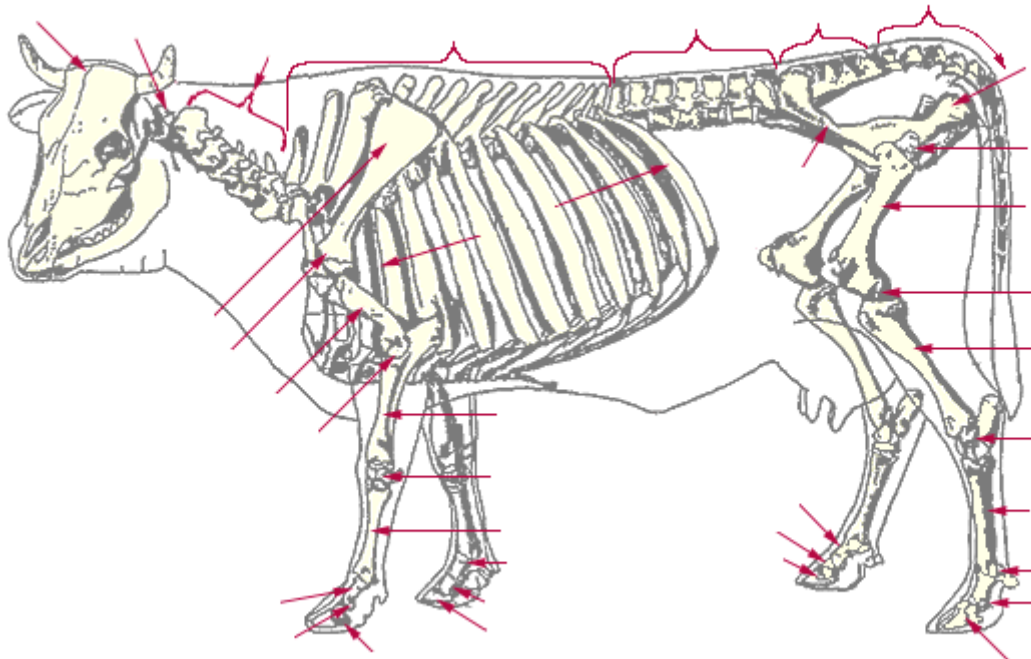


# 4-H Beef Project

LaGrange County  
2005/2011  
Record Sheet 1-1  
Grade 11

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

## 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



\_\_\_\_\_

\_\_\_\_\_

Slightly Abundant

\_\_\_\_\_

\_\_\_\_\_

Slight

\_\_\_\_\_

Practically Devoid

lowest

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

Round	Chuck	Rib	Sirloin	
Shank	Flank	Short Loin	Brisket	Plate

Retail Cut

Wholesale Cut

Beef Rib Roast	_____
Beef Brisket Roast	_____
Beef Round Steak	_____
Beef Sirloin Steak	_____
Beef Rib Eye Steak	_____
Beef Porterhouse Steak	<u>Short Loin</u>
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