



MARKET BEEF

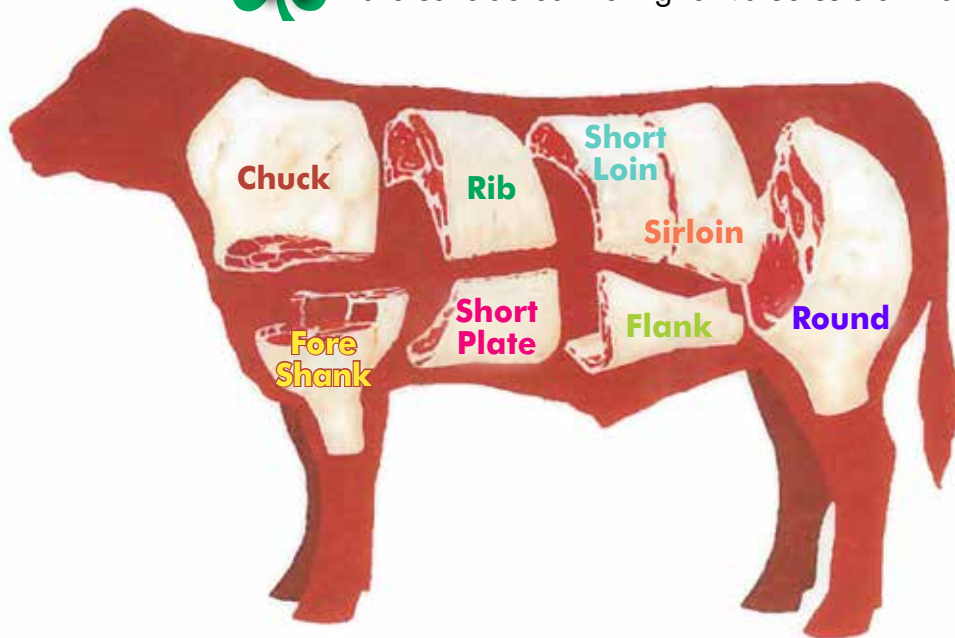
Know Your Steer

LEARNING ABOUT WHOLESALÉ CUTS
























1. Print out the picture of the wholesale cuts of beef on page 2 and have the members work in pairs or small groups to see who can correctly complete the activity first. They should begin by identifying locations, then they will identify which cuts of meat come from which locations. Alternatively, you can use the big poster in the beef education kit and have the kids go up and stick the correct labels on the parts. Or you can do it both ways as the handout is a great way for them to having something to take home and continue to study!
2. Use this time to talk remind them about the high value and lower value cuts of meat as a reminder of quality assurance practices (avoiding tapping on the higher value cuts of meat while training).



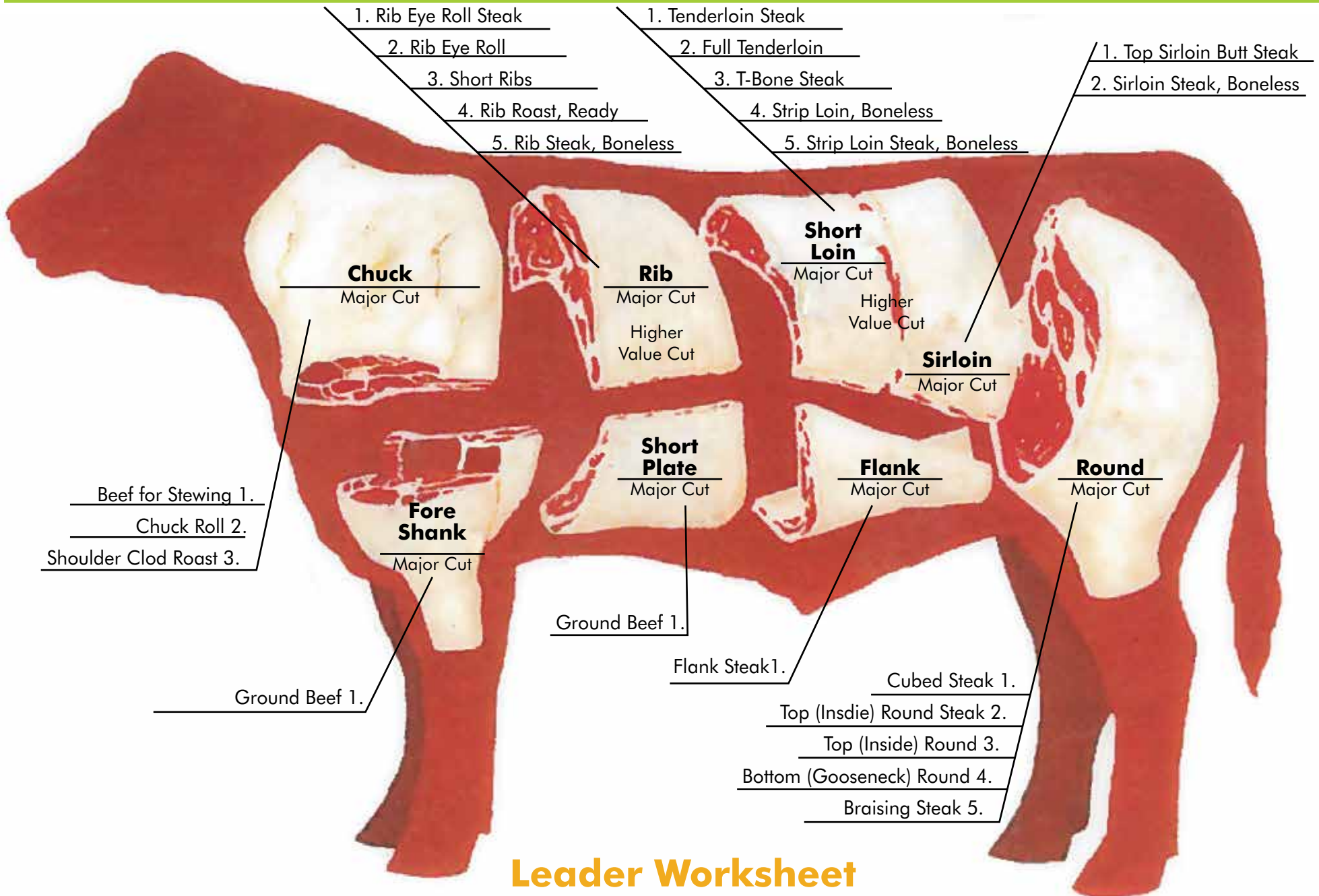
Identify the eight major locations (below) of wholesale meat cuts on a beef. Which of these are considered the higher value cuts of meat?



Identify which location each of the following wholesale beef meat cuts comes from.

				
BEEF FOR STEWING	RIB EYE ROLL STEAK	TENDERLOIN STEAK	STRIP LOIN STEAK, BONELESS	TOP (INSIDE) ROUND STEAK
				
SHOULDER CLOD ROAST	RIB EYE ROLL	FULL TENDERLOIN	TOP SIRLOIN BUTT STEAK	TOP (INSIDE) ROUND
				
CHUCK ROLL	RIB ROAST, READY	T-BONE	SIRLOIN STEAK, BONELESS	BOTTOM (GOOSENECK) ROUND
				
SHORT RIBS	RIB STEAK, BONELESS	STRIP LOIN, BONELESS	CUBED STEAK	BRAISING STEAK
				
FLANK STEAK	GROUND BEEF	GROUND BEEF		

WHOLESALE CUTS OF BEEF



Leader Worksheet

WHOLESALE CUTS OF BEEF

Identify the eight major locations

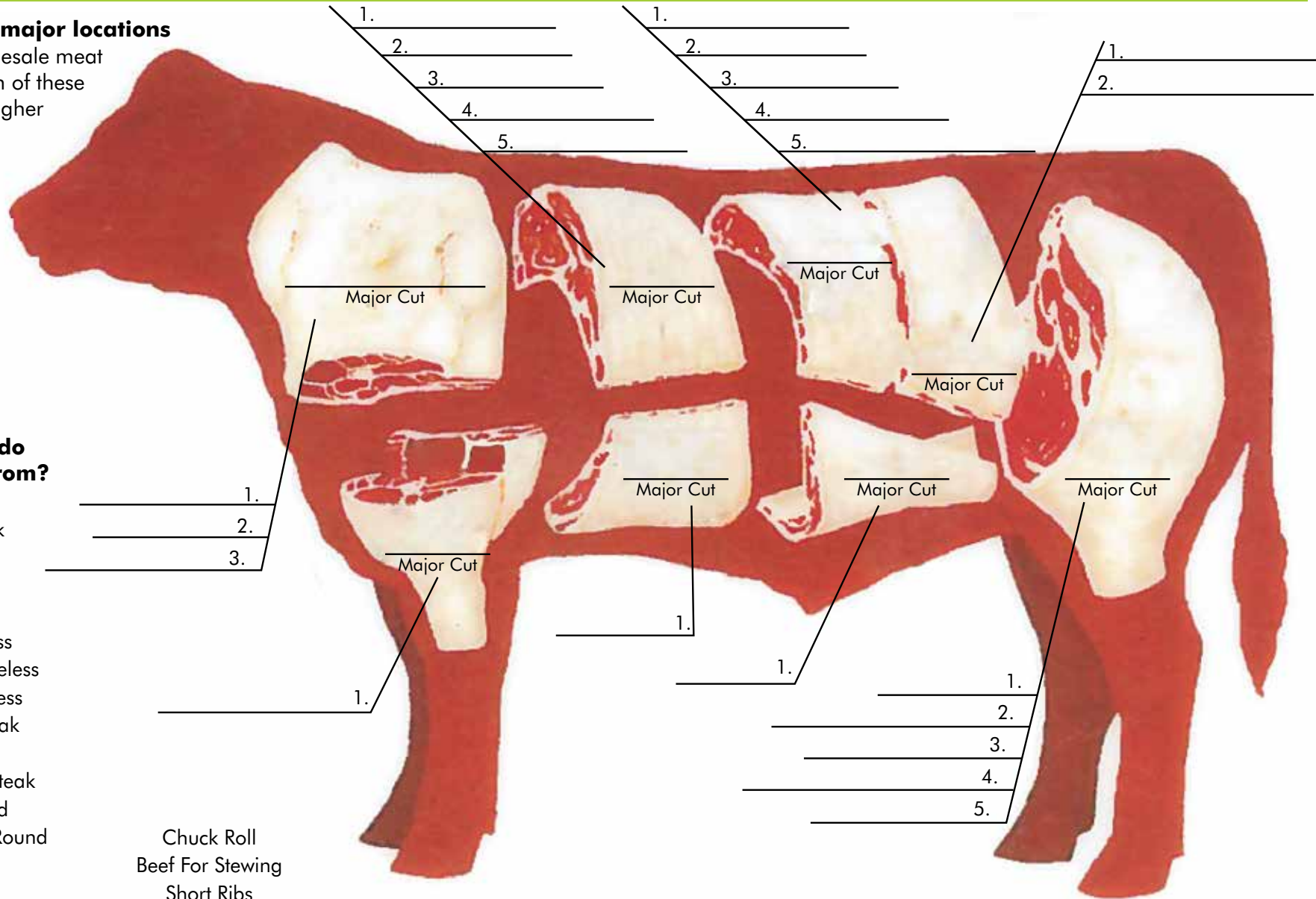
(listed below) of wholesale meat cuts on a beef. Which of these are considered the higher value cuts of meat?

- Chuck
- Fore Shank Brisket
- Short Plate
- Round
- Flank
- Short Loin
- Sirloin
- Rib

Which location do these cuts come from?

- Rib Eye Roll
- Rib Eye Roll Steak
- Tenderloin Steak
- Full Tenderloin
- T-Bone Steak
- Strip, Loin Boneless
- Strip Loin Steak, Boneless
- Sirloin Steak Boneless
- Top Sirloin Butt Steak
- Cubed Steak
- Top (Inside) Round Steak
- Top (Inside) Round
- Bottom (Gooseneck) Round
- Braising Steak
- Flank Steak
- Ground Beef
- Should Clod Roast

- Chuck Roll
- Beef For Stewing
- Short Ribs
- Rib Steak Boneless
- Rib Roast, Ready



Youth Worksheet