



Skill-a-Thon

Meats

Location of Beef Retail Cuts

Supplies Needed

Stuffed cow or wholesale cut chart and retail cut flashcards

Note: There are two charts that can be used for different age groups. The same retail cuts are used for both.

Situation

You have learned the importance of proper vaccination practices in the Show Me Quality Assurance program. As you process the knowledge gained from this program you want to know where the most expensive cuts of beef are located in the animal so that you do not risk damaging the muscle in those areas.

Task

Match the retail cut with its location on the beef carcass.

Directions

Place the retail cut flash card in the location it belongs on the wholesale carcass chart.



Illustration 1
(For 8-10 year olds)

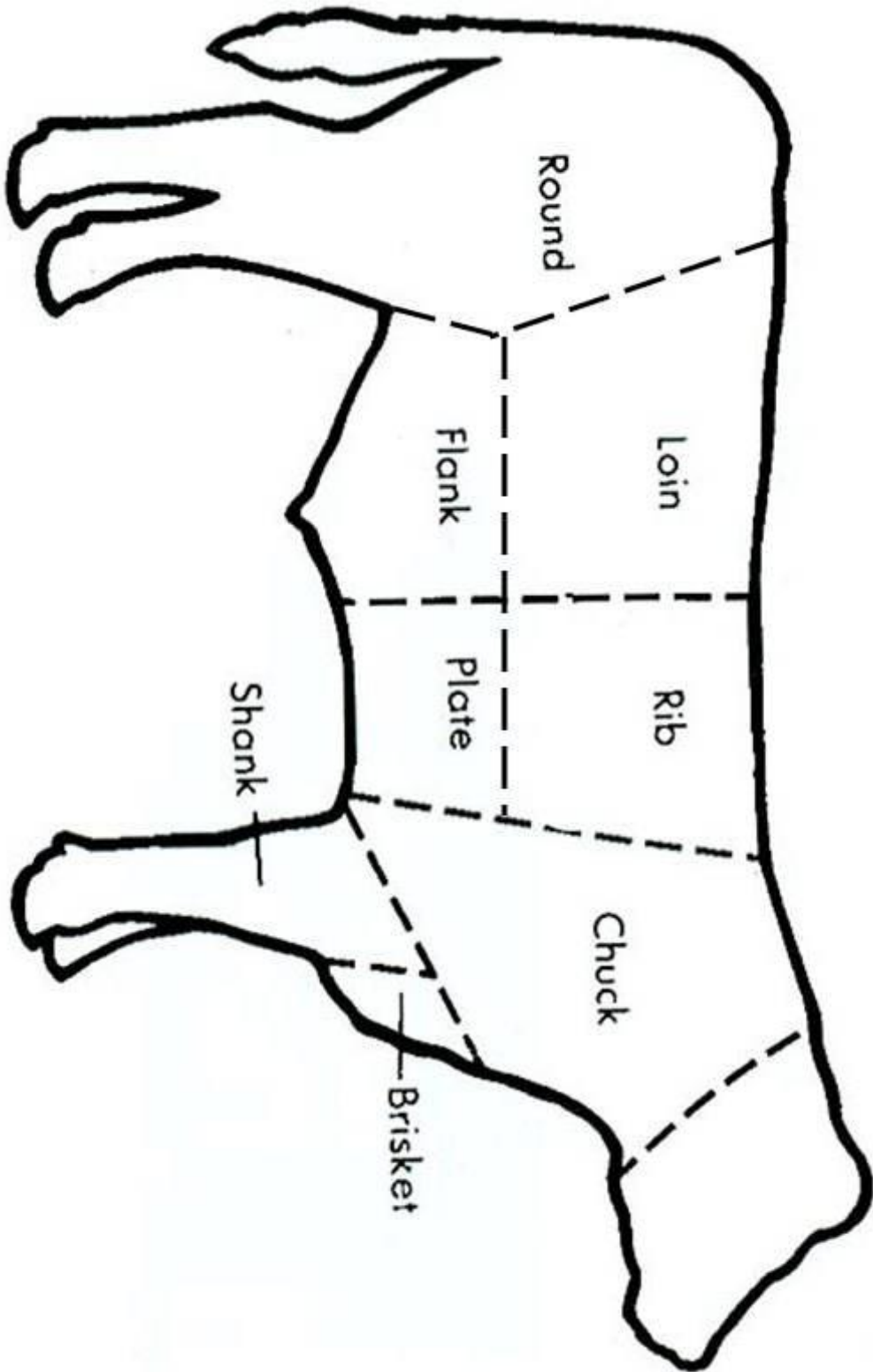
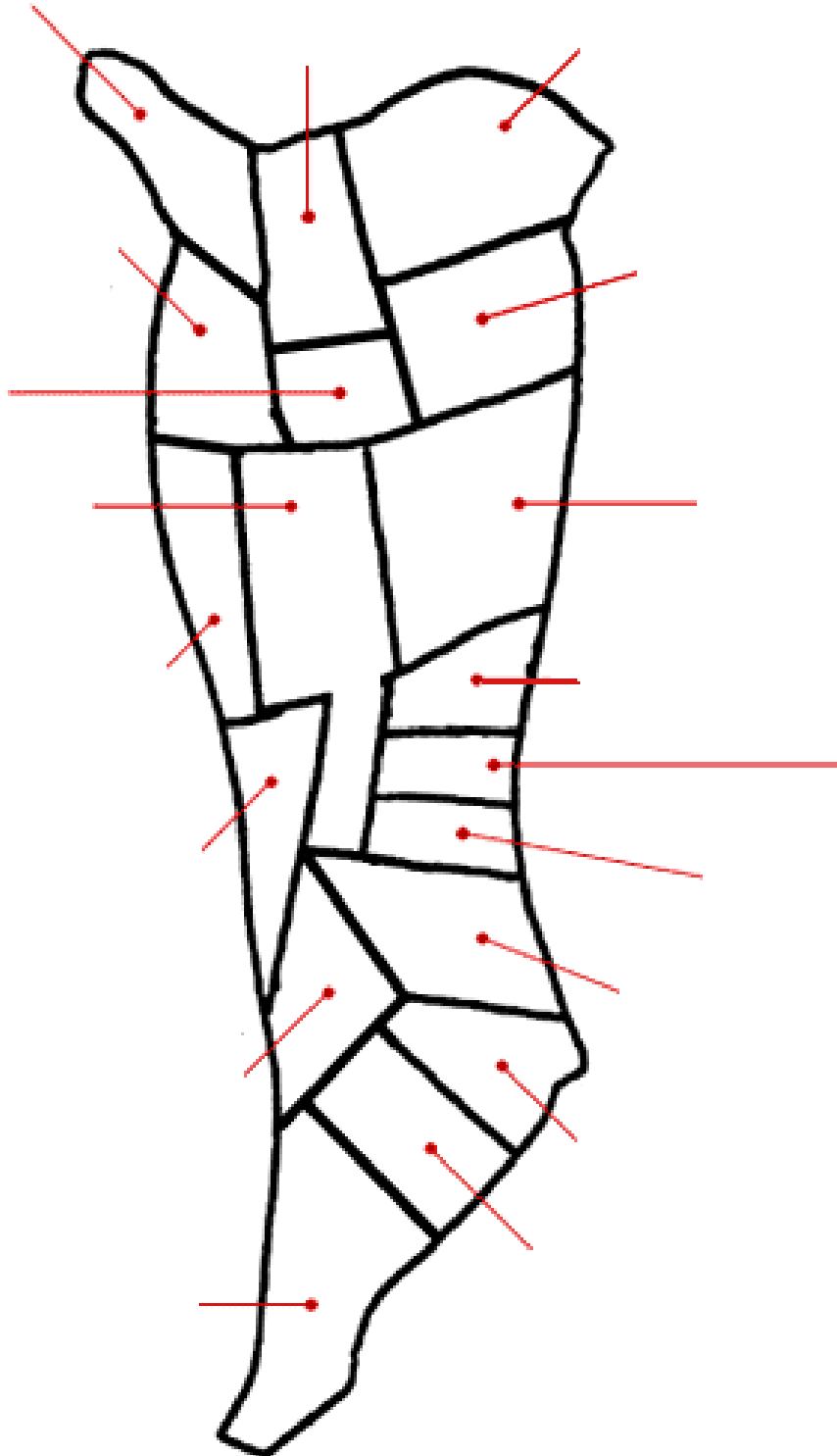


Illustration 2
(For 11-14 year olds)



Flashcards

Flank Steak	Blade Roast
Rib Roast	Round Steak
Arm Roast	Flat Half
Cross Cuts	Whole Brisket
Ribeye Steak	Tip Roast
Porterhouse Steak	Short Ribs
Skirt Steak	T-Bone Steak

Answer Keys

Illustration 1

Flank:

- Flank Steak

Chuck:

- Blade Roast
- Arm Roast

Rib:

- Ribeye Steak
- Rib Roast

Round:

- Tip Roast
- Round Steak

Plate:

- Skirt Steak
- Short Ribs

Shank:

- Cross Cuts

Loin:

- Porterhouse Steak
- T-Bone Steak

Brisket:

- Flat Half
- Whole Brisket

Illustration 2

