

UNIT - INTRODUCTION TO ANIMAL PRODUCTS

Name _____

Lesson 2: Beef

Date _____

EVALUATION

Circle the letter that corresponds to the best answer.

1. Marbling, muscle firmness, and _____ determines beef quality grade.
 - a. Hot carcass weight
 - b. Internal fat
 - c. Maturity
 - d. Rib eye area
2. Porterhouse steak comes from which wholesale cut?
 - a. Chuck
 - b. Flank
 - c. Fore shank
 - d. Short loin
3. Which of the following is *not* a wholesale cut of beef?
 - a. T-bone
 - b. Sirloin
 - c. Round
 - d. Short plate
4. Which of the following retail cuts comes from the chuck?
 - a. Arm roast
 - b. Round roast
 - c. Rib eye steak
 - d. Sirloin steak
5. The beef cow is *not* eligible for which quality grade?
 - a. Canner
 - b. Choice
 - c. Prime
 - d. Standard

Complete the following short answer questions.

6. What type of fat is marbling?
7. List the factors that determine the yield grade of a beef carcass.