

UNIT - INTRODUCTION TO ANIMAL PRODUCTS

Name _____

Lesson 4: Lamb and Mutton

Date _____

EVALUATION

Circle the letter that corresponds to the best answer.

1. What is the correct yield grade for an ovine carcass with an adjusted fat measurement of .24 inch?
 - a. 1.24
 - b. 2.4
 - c. 2.8
 - d. 6.4

2. What is the correct yield grade for an ovine carcass with an adjusted fat measurement of .1 inch?
 - a. 1.4
 - b. 1.5
 - c. 2.0
 - d. 3.4

3. Which of the following are found on mutton carcasses?
 - a. Break joints
 - b. Light red lean
 - c. Narrow ribs
 - d. Spool joints

4. Which of the following is NOT a wholesale cut of lamb?
 - a. Chuck
 - b. Foreshank/breast
 - c. Leg
 - d. Loin

5. Which of the following retail cuts comes from the leg?
- a. Blade chop
 - b. Foreshank
 - c. Loin chops
 - d. Sirloin chops
6. What are characteristics of the lean in lamb carcasses?
- a. A light red coarse-textured lean
 - b. A light red fine-textured lean
 - c. A dark red coarse-textured lean
 - d. A dark red fine-textured lean

Complete the following short answer question.

7. What factors are used to determine the quality grade of an ovine carcass?