

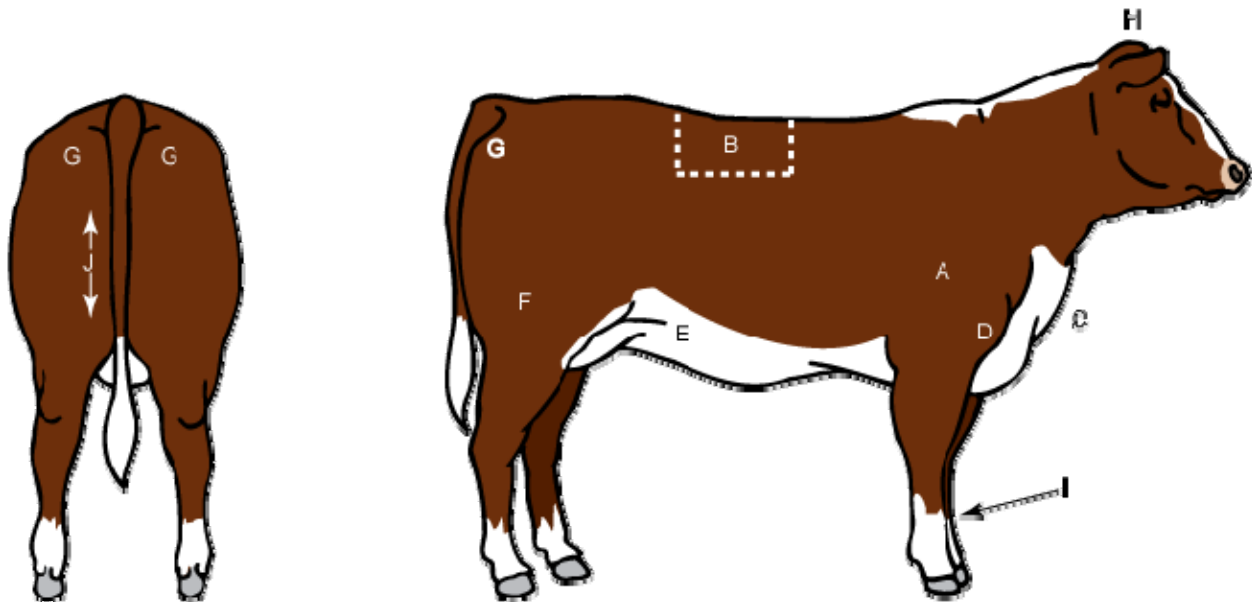
UNIT - INTRODUCTION TO BEEF PRODUCTION Name _____

Lesson 3: Principles of Beef Cattle Selection

Date _____

EVALUATION

Write the letter from the diagram in the blank next to the name of that part of the beef animal.



1. ____ Brisket
2. ____ Pin bones
3. ____ Cannon bone
4. ____ Loin
5. ____ Poll
6. ____ Flank
7. ____ Heart girth
8. ____ Dewlap
9. ____ Round
10. ____ Twist

Circle the letter that corresponds to the best answer.

11. Which of the following is *not* a wholesale cut of beef?
- a. Loin
 - b. Round
 - c. Flank
 - d. Shoulder
12. To have the potential to reach choice grade, slaughter cattle should have how much external fat around the 12th and 13th ribs?
- a. $\frac{1}{4}$ inch or less
 - b. $\frac{1}{2}$ inch or less
 - c. $\frac{3}{4}$ inch or less
 - d. 1 inch or less
13. Which of the following muscle scores for feeder cattle indicates the most muscular animal?
- a. 1
 - b. 2
 - c. 3
 - d. 4

Complete the following short answer questions.

14. What are three criteria used in the selection of breeding cattle?
- a.
 - b.
 - c.
15. Why do producers use crossbred breeding systems?