Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_

Meats Notes

* 1. *Identify the differences between beef, pork, and lamb cuts;*

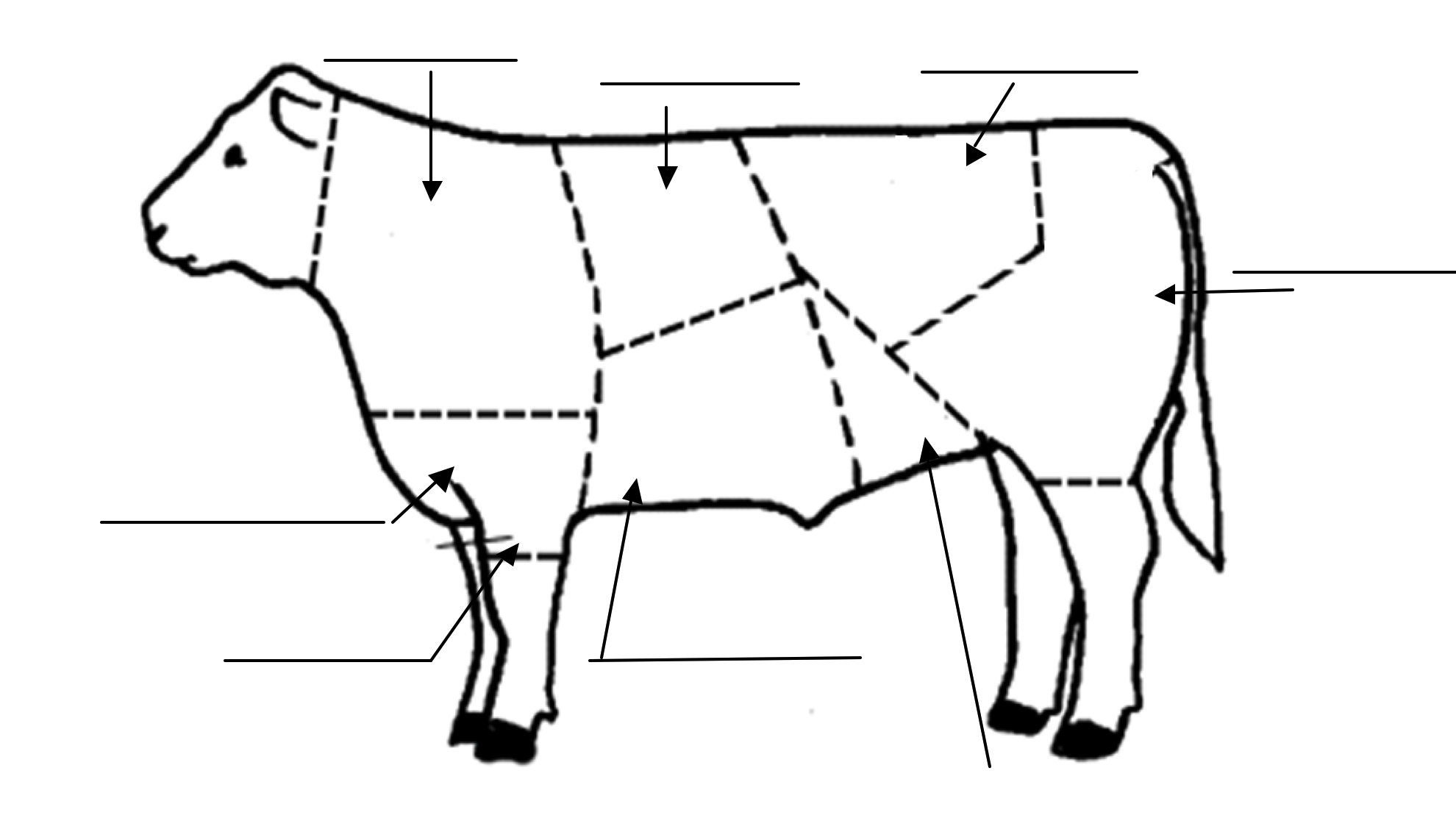
Beef:

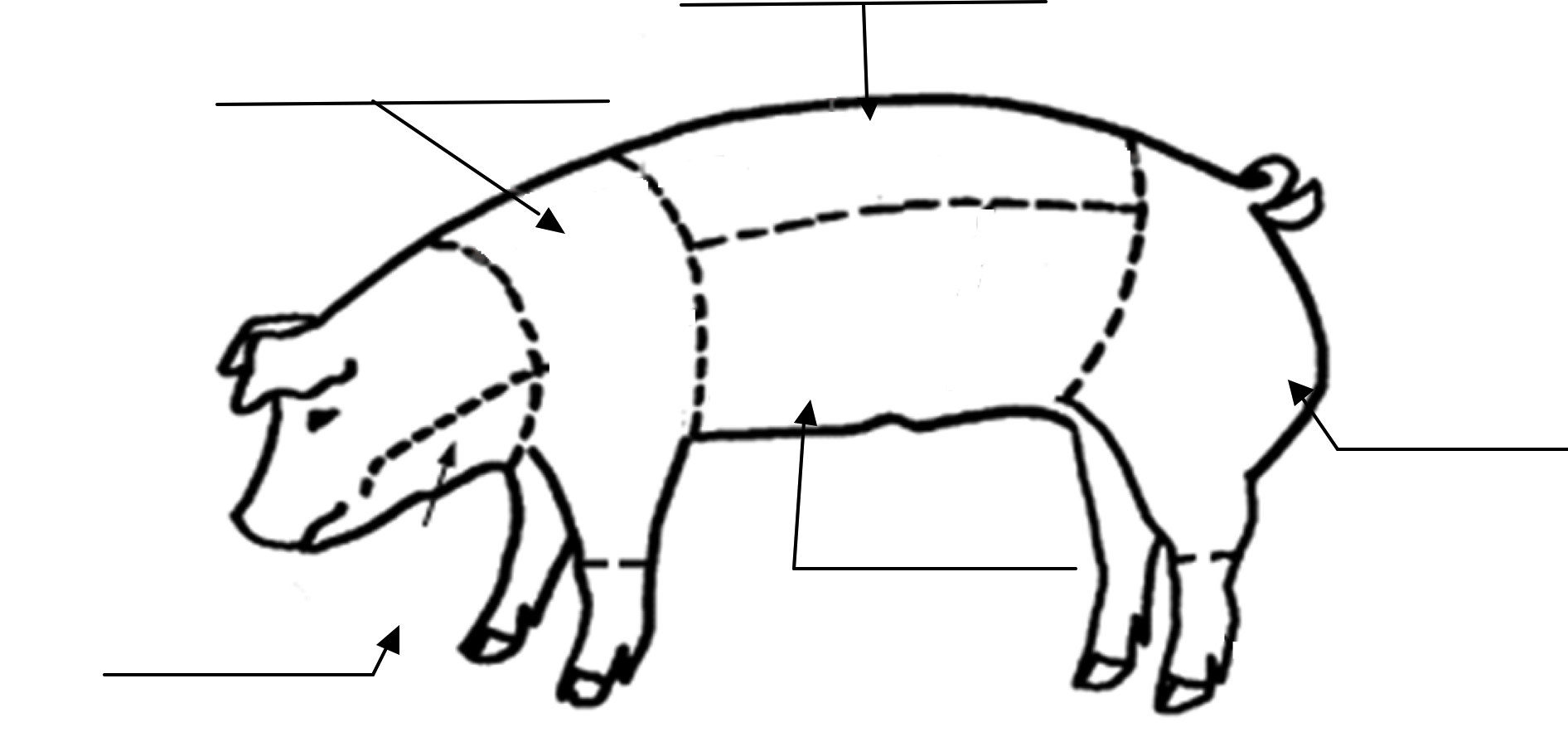
Pork:

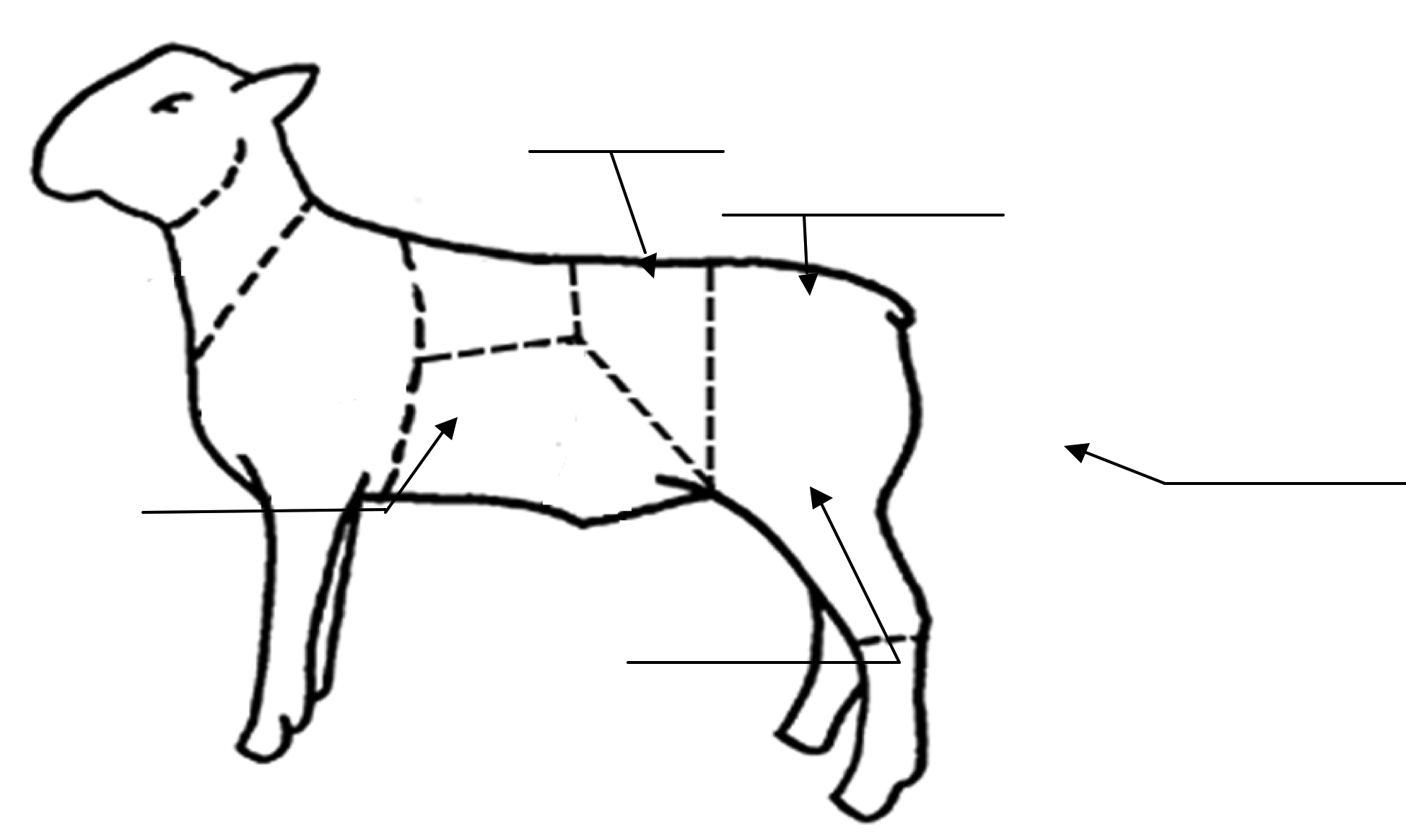
Lamb:

* 1. *Diagram and identify the wholesale cuts of beef, pork, and lamb;*
  2. *List retail meat cuts and identify the wholesale cut that it came from;*

\*Hint: Write the wholesale cut on the diagram where it appears on the PowerPoint so you can write the retail cuts on the line afterward.







* 1. *Explain the yield and quality grades of meat;*

Quality Grade:

1-

2-

How age is determined:

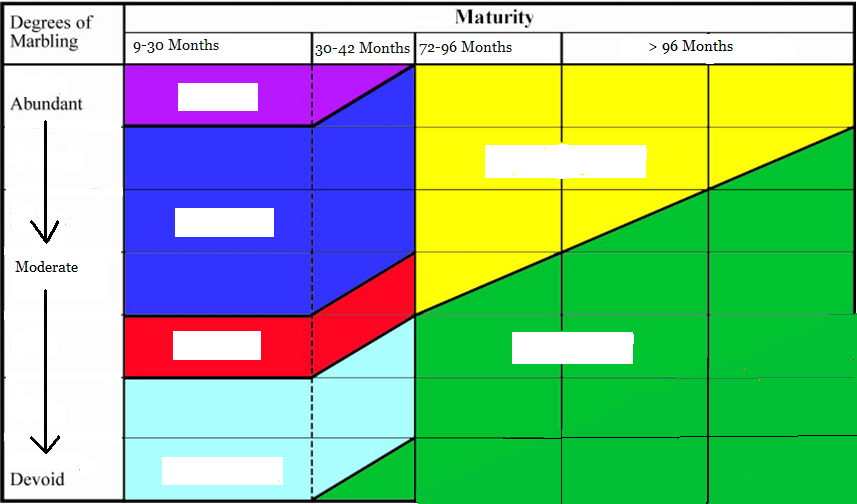
* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ carcasses have cartilage “buttons”
  + Shiny, white cartilage
* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ carcasses have bones that are completely ossified

Three quality grades of meat are:

1-

2-

3-



Yield Grade

* measure of the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, closely trimmed retail cut
* also known as “\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_”
* a scale of 1 to 5 is used to judge Yield

- 1 is the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, 5 is the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

* 1. *List signs and causes of meat spoilage; and*

Meat is considered “spoiled” when it is unfit for human consumption.

The major causes of spoiling are:



Signs of Spoilage:

* 1. *Judge a class of meat cuts.*

Observe and Rank According to:

1.

* Highest amount of lean meat
* Least amount of exterior fat
* Highest content of intramuscular fat or “Marbling”

Place a class of Beef T-Bones:

\_\_\_\_\_\_\_\_\_ - \_\_\_\_\_\_\_\_\_ - \_\_\_\_\_\_\_\_\_ - \_\_\_\_\_\_\_\_\_

Place a class of Pork Loin Chops:

\_\_\_\_\_\_\_\_\_ - \_\_\_\_\_\_\_\_\_ - \_\_\_\_\_\_\_\_\_ - \_\_\_\_\_\_\_\_\_