

WHERE'S THE MEAT?

2023 El Paso County 4-H Meat Quality Assurance Clinic



Name: _____

1. Match each term with its definition.

- | | |
|--------------|--|
| _____ Lamb | a. Meat from sheep over 15 months old; usually undesirable |
| _____ Beef | b. Meat from young goats |
| _____ Chevon | c. Meat from pigs |
| _____ Mutton | d. Meat from cattle; usually steers or heifers |
| _____ Pork | e. Meat from sheep under 15 months old |

2. Circle what kind of meat come from your market project.

Lamb

Beef

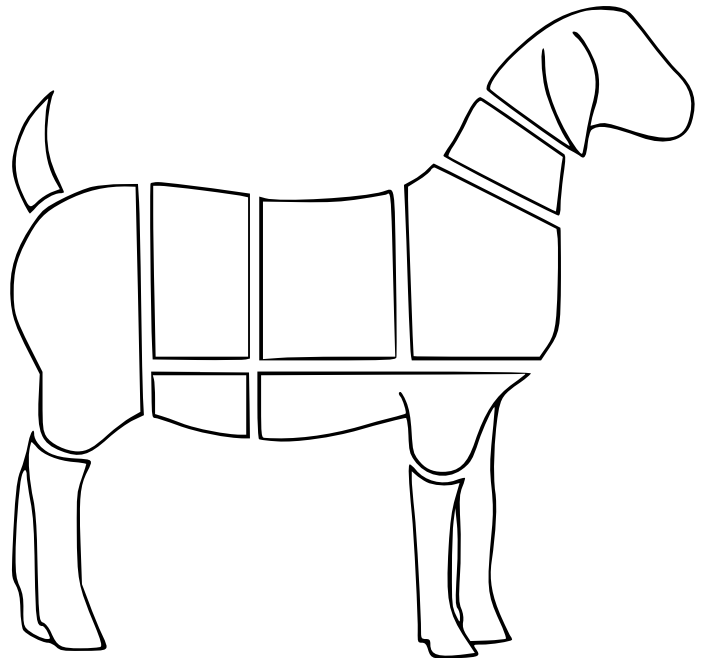
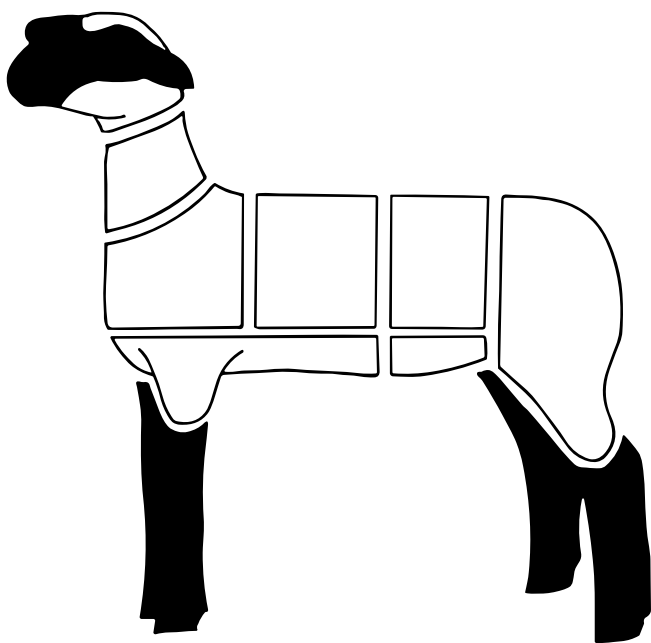
Chevon

Mutton

Pork

3. What is the average dressing percentage of sheep and goats? _____

4. Label the wholesale cuts of lamb and chevon.



5. The neck, shoulder, breast, and rack come from the _____. The loin, flank, and leg come from the _____.

6. Use the word bank to list the retail cuts that come from each wholesale cut.

Neck	Shoulder	Rack	Loin
Breast		Flank	Leg

Arm Chops
Blade Chops
Flank Steak
Leg Roast

Loin Chops
Loin Roast
Neck Slices
Rib Chops

Rib Roast
Shoulder Roast
Sirloin Chops
Whole Breast

7. Identify the following retail cuts.

