

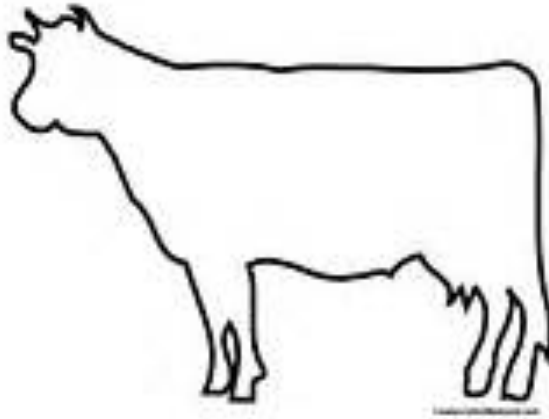
Name _____

Date _____

You may use your phone or a chrome book to complete this activity.

Part 1: Identify the following whole sale cuts of beef by drawling where they are on the animal outline.

- Chuck
- Brisket
- Fore Shank
- Rib
- Short Plate
- Sirloin
- Flank
- Round



Part 2: Give one example of a retail cut of beef for each whole sale cut of beef. Retail cuts are cuts of beef we buy at the grocery store.

- Chuck
- Brisket
- Fore Shank
- Rib
- Short Plate
- Sirloin
- Flank
- Round

Part 3: How much is each retail cut? Search the price for each retail cut example you used. Write the price for the amount of beef in part 2. **For example: Ground beef, \$5.00/lb.**

Part 4: Find a recipe for one of the retail cuts you used. Write your recipe on the back of this paper.