


**TENNESSEE 4-H MEAT JUDGING  
PRESENTATION  
Beef Forequarter Retail ID**

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# Beef Retail Cuts- Forequarter

Notice that a picture will notify students when the Primal Cut Region changes. Primal Cut Name is underlined in red.

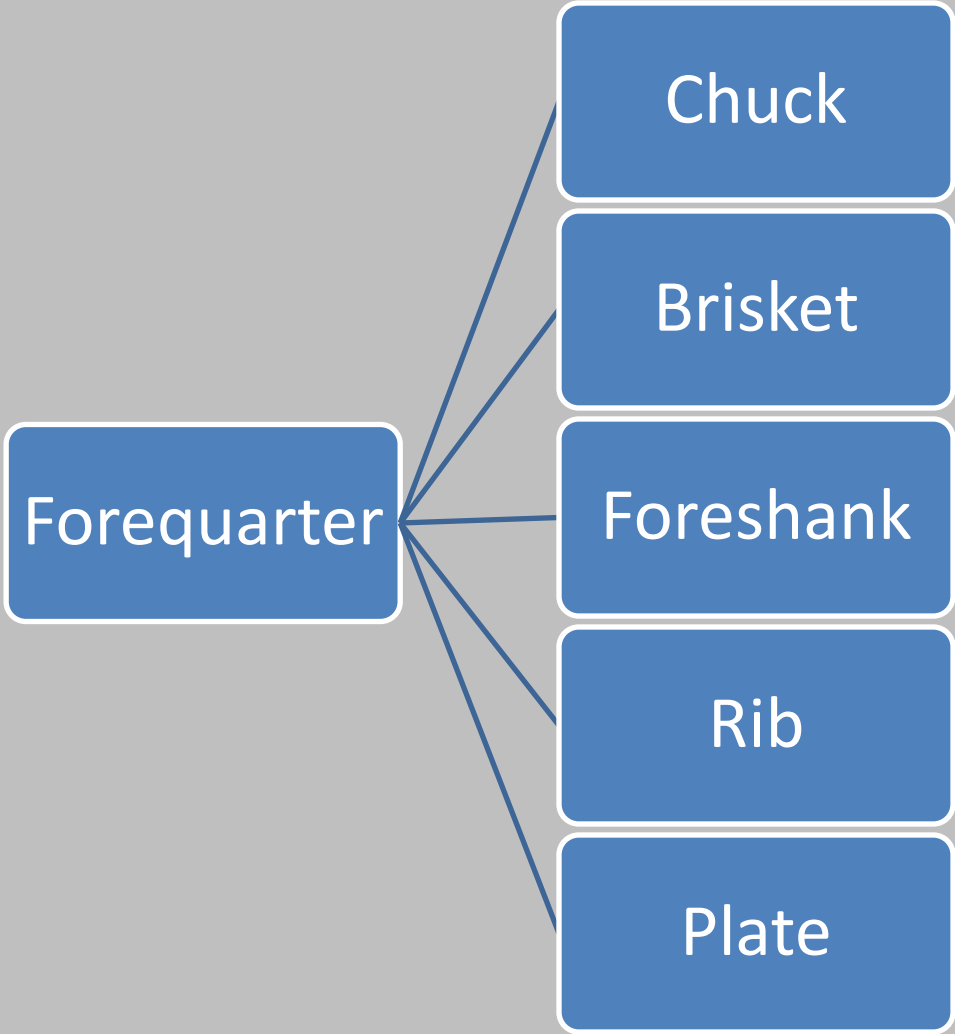
Each slide also has a  button that, when clicked will show some features of the cut. To go back to the previously viewed slide, click the



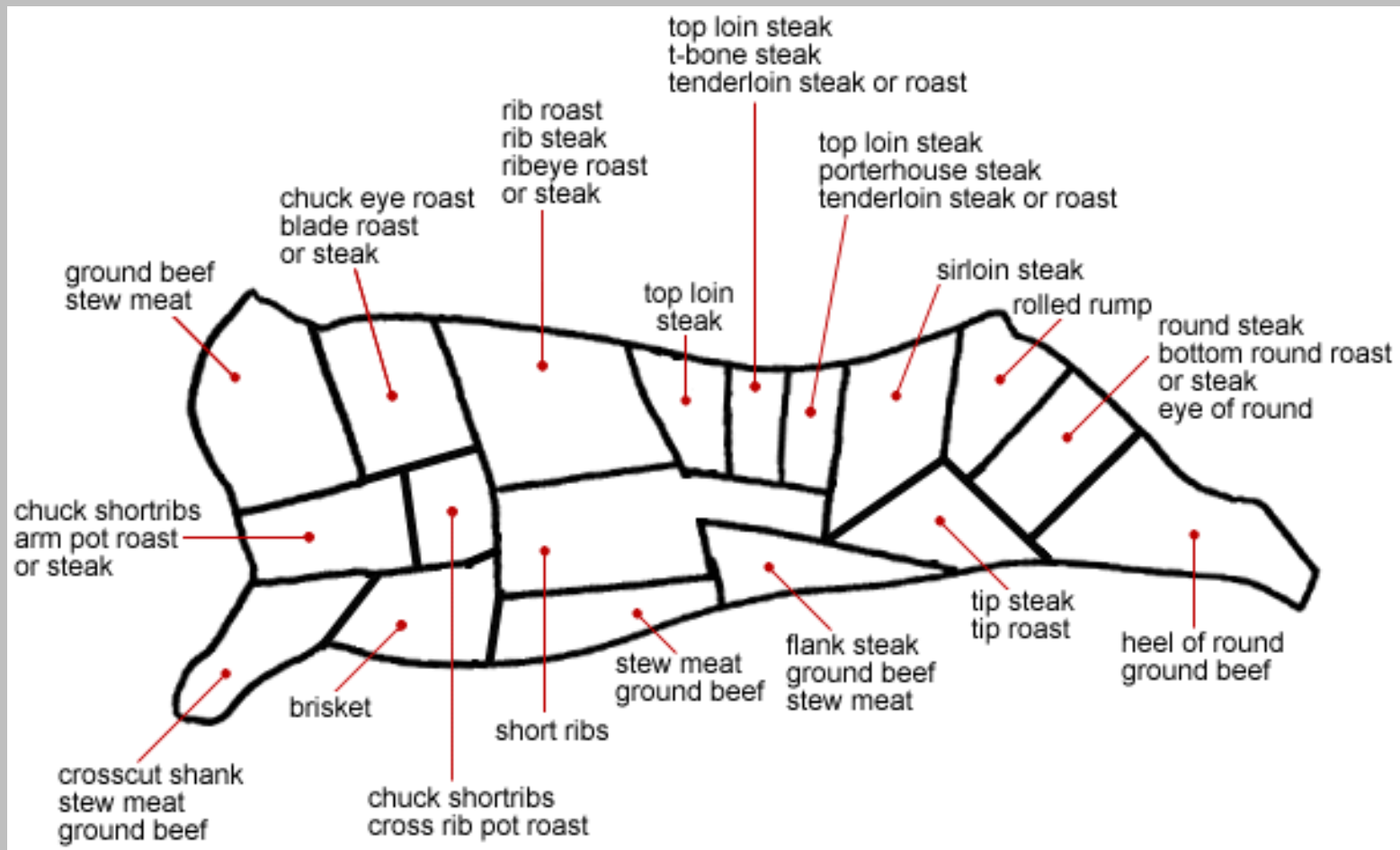
button.

# Retail Cut Identification

## Beef Cuts



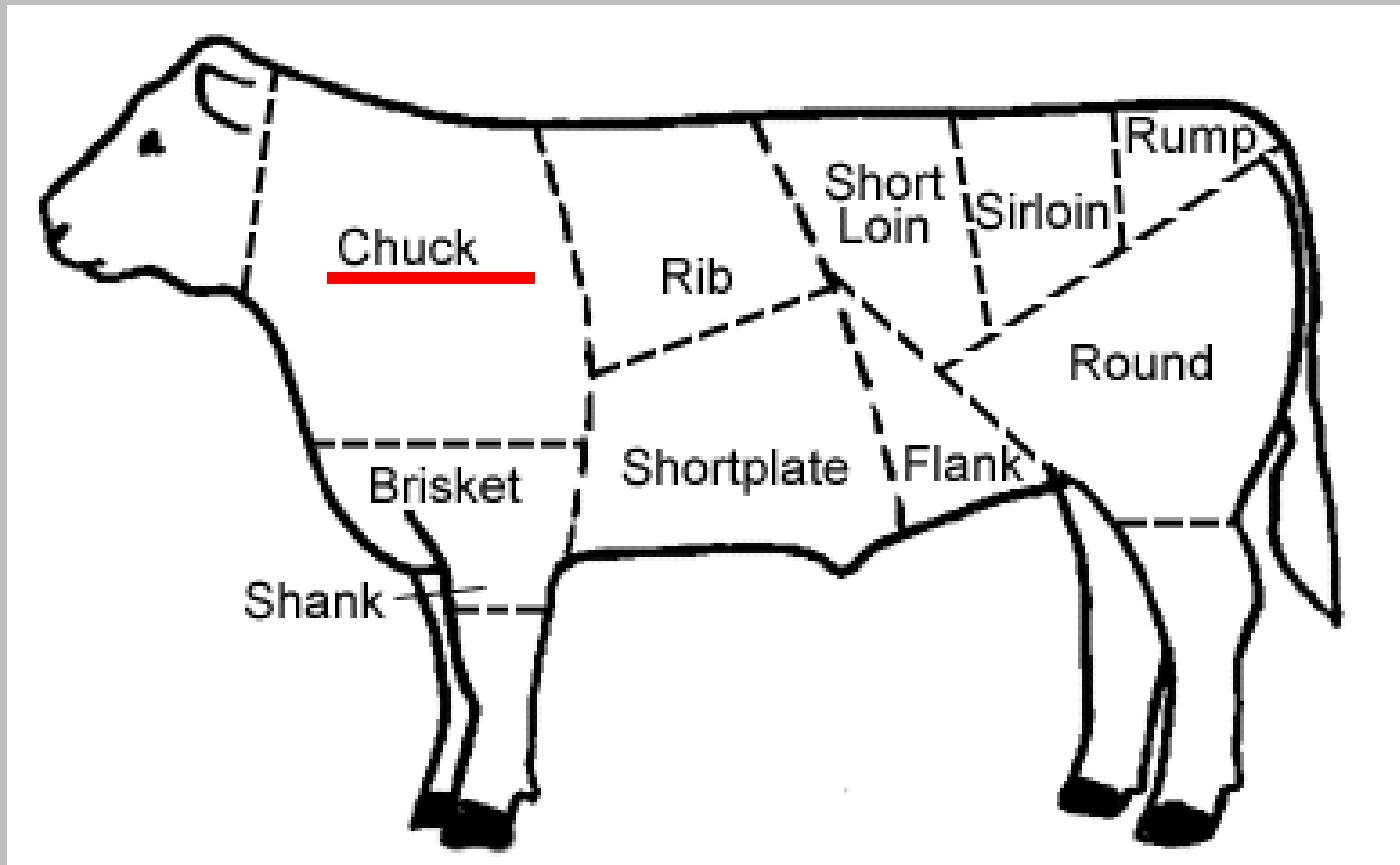
# Beef Retail Cuts



# Retail Cuts of the Beef Forequarter

Primal	Retail Cut Name	
Chuck	<a href="#"><u>Beef Chuck Arm Pot-Roast</u></a>	
	<a href="#"><u>Beef Chuck Arm Steak</u></a>	
	<a href="#"><u>Beef Chuck 7-Bone Pot-Roast</u></a>	
	<a href="#"><u>Beef Chuck 7-Bone Steak</u></a>	
	<a href="#"><u>Beef Chuck Blade Roast</u></a>	
	<a href="#"><u>Beef Chuck Blade Steak</u></a>	
	<a href="#"><u>Beef Chuck Mock Tender Roast</u></a>	
	Brisket	<a href="#"><u>Beef Brisket, Whole, Bnls</u></a>
	Shank	<a href="#"><u>Beef Shank Cross Cuts</u></a>
Rib	<a href="#"><u>Beef Rib Roast, Large End</u></a>	
	<a href="#"><u>Beef Rib Roast, Small End</u></a>	
	<a href="#"><u>Beef Rib Steak, Small End</u></a>	
	<a href="#"><u>Beef Rib Steak, Small End, Bnls</u></a>	
	<a href="#"><u>Beef Rib Eye Roast</u></a>	
	<a href="#"><u>Beef Rib Eye Steak</u></a>	
Plate	<a href="#"><u>Beef Plate Short Ribs</u></a>	

# Retail Cuts of the Beef Forequarter



# Beef Chuck Arm Roast -- B, C, 2, Ro, M



Features

1.

# Beef Chuck Arm Steak -- B, C, 2, St, M



2.

Features



# Beef Chuck 7-Bone Roast -- B, C, 35, Ro, M



Features

3.

# Beef Chuck 7-Bone Steak -- B, C, 35, St, D/M



4.

Features

# Beef Chuck Blade Roast -- B, C, 6, Ro, M



Features

5.

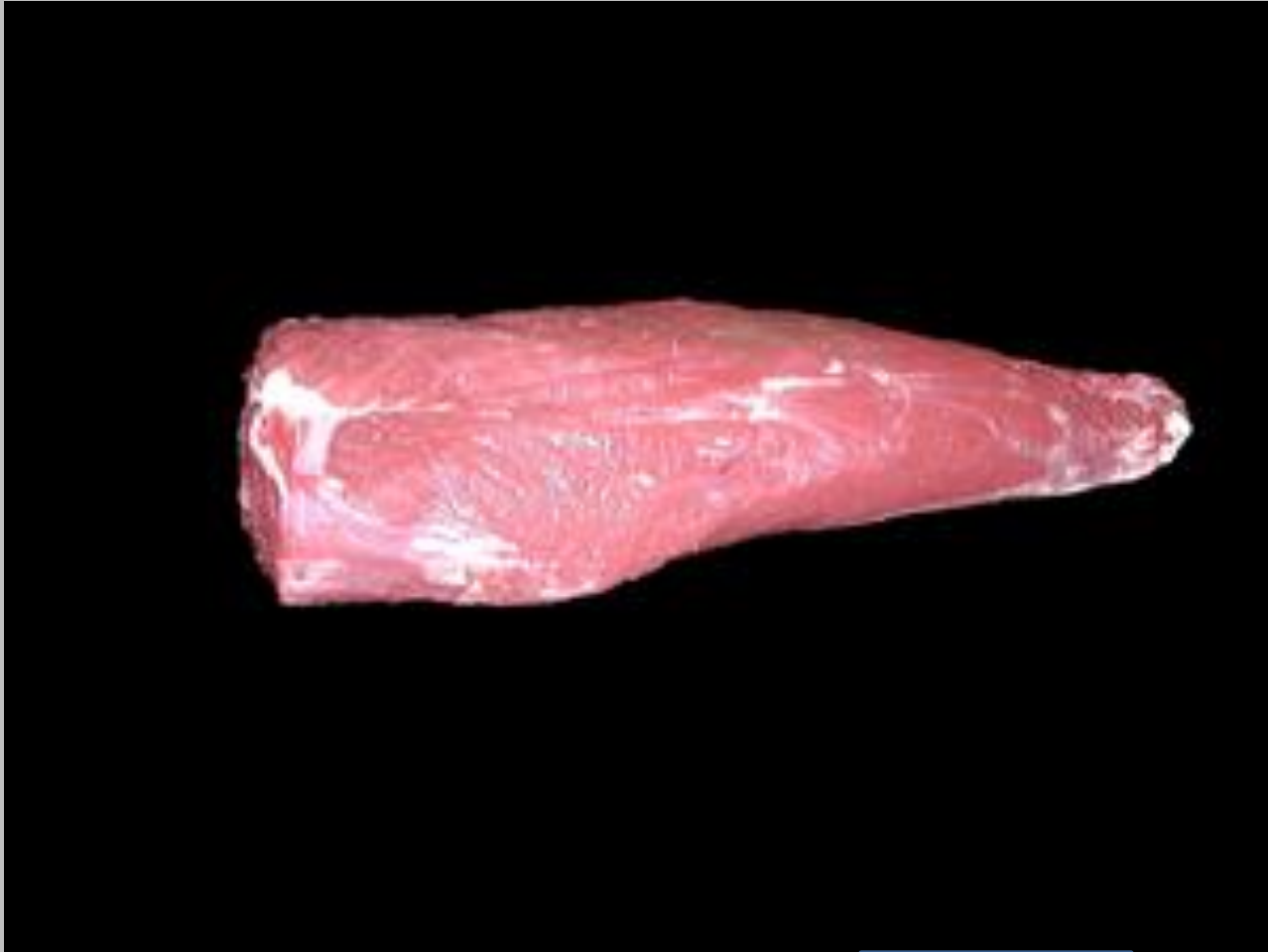
# Beef Chuck Blade Steak -- B, C, 6, St, D/M



6.

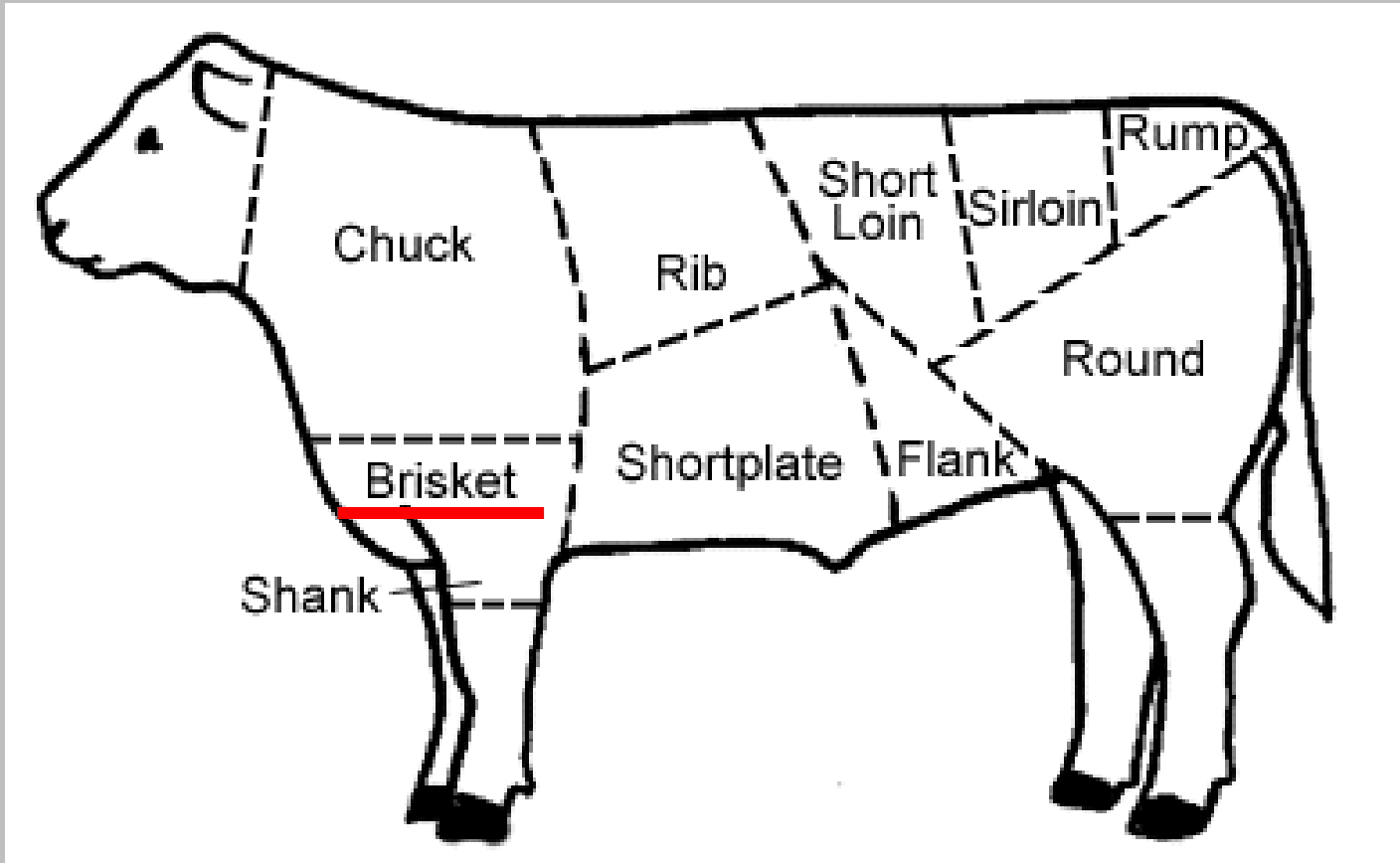
Features

# Beef Chuck Mock Tender Roast – B, C, 25, Ro, M



7.

Features

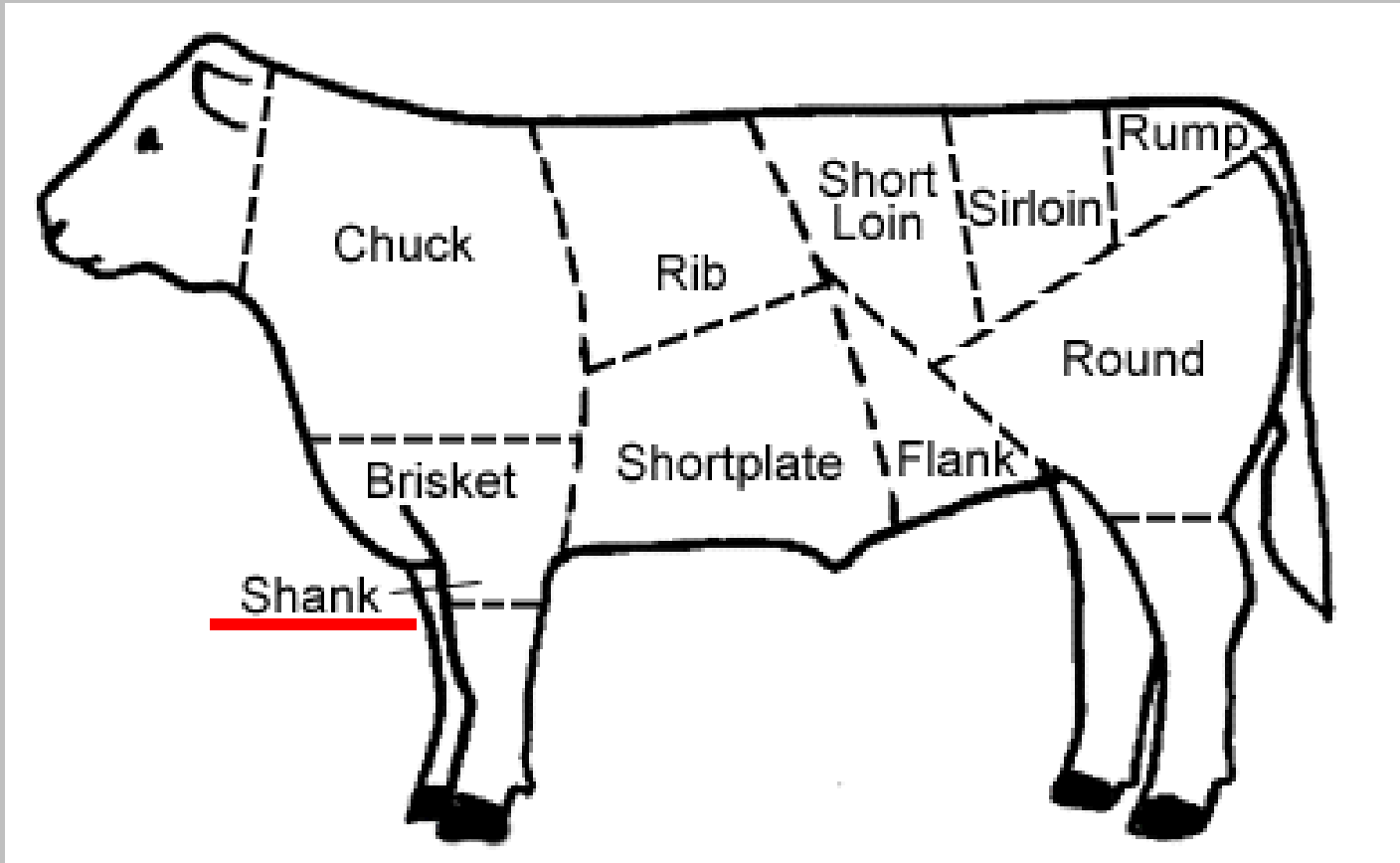


# Beef Brisket, Whole BNLS -- B, B, 70, -, M



Features

8.



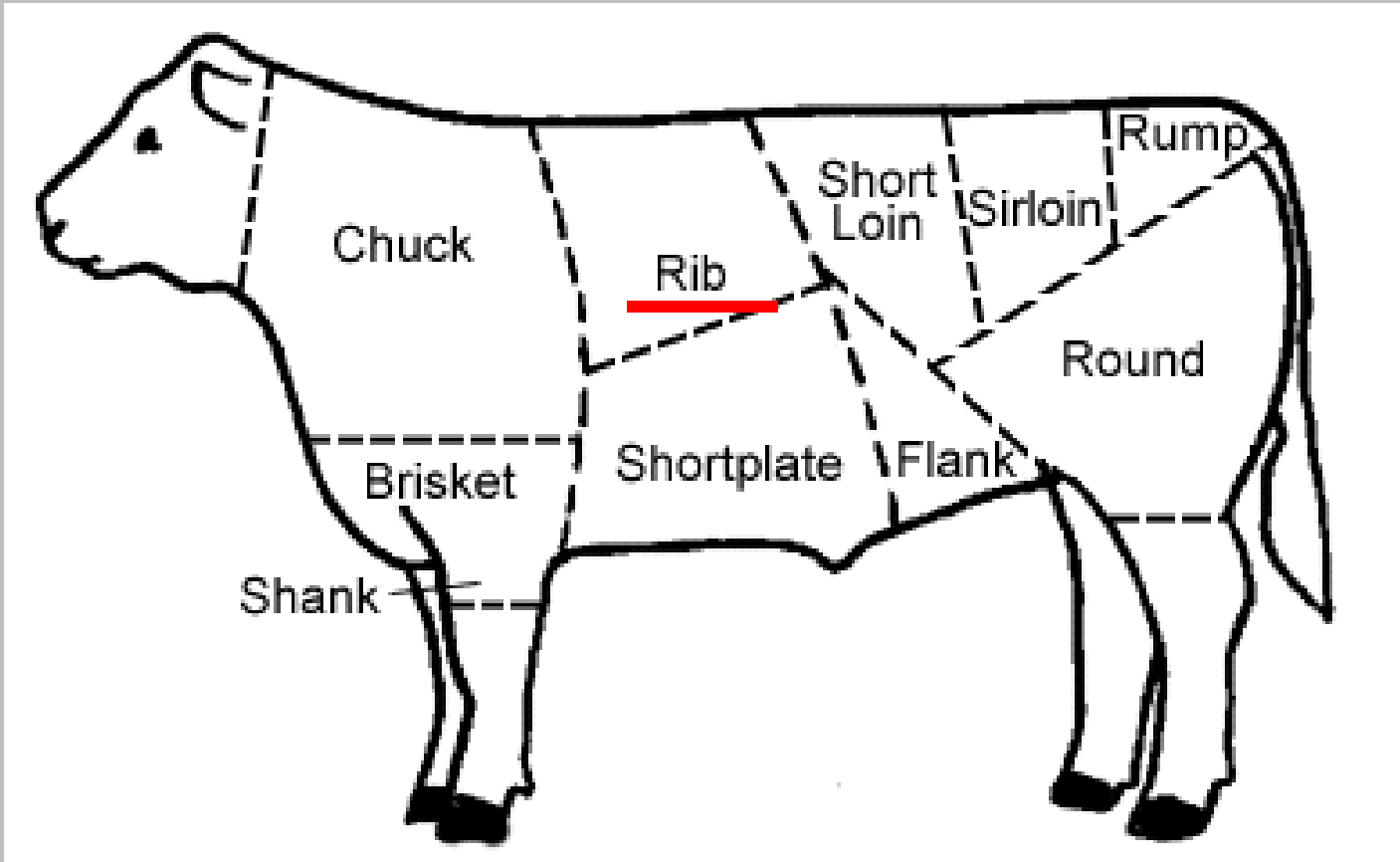


# Beef Shank Cross Cuts-- B, L, 74, -, M



9.

Features



# Beef Rib Roast, Large End -- B, J, 30, Ro, D



Features

10.

# Beef Rib Roast, Small End -- B, J, 31, Ro, D



11.

Features

# Beef Rib Steak, Small End -- B, J, 31, St, D



12.

Features

# Beef Rib Steak, Small End, BNLS – B, J, 32, St, D



13.

Features

# Beef Rib Eye Roast-- B, J, 29, Ro, D



14.

Features

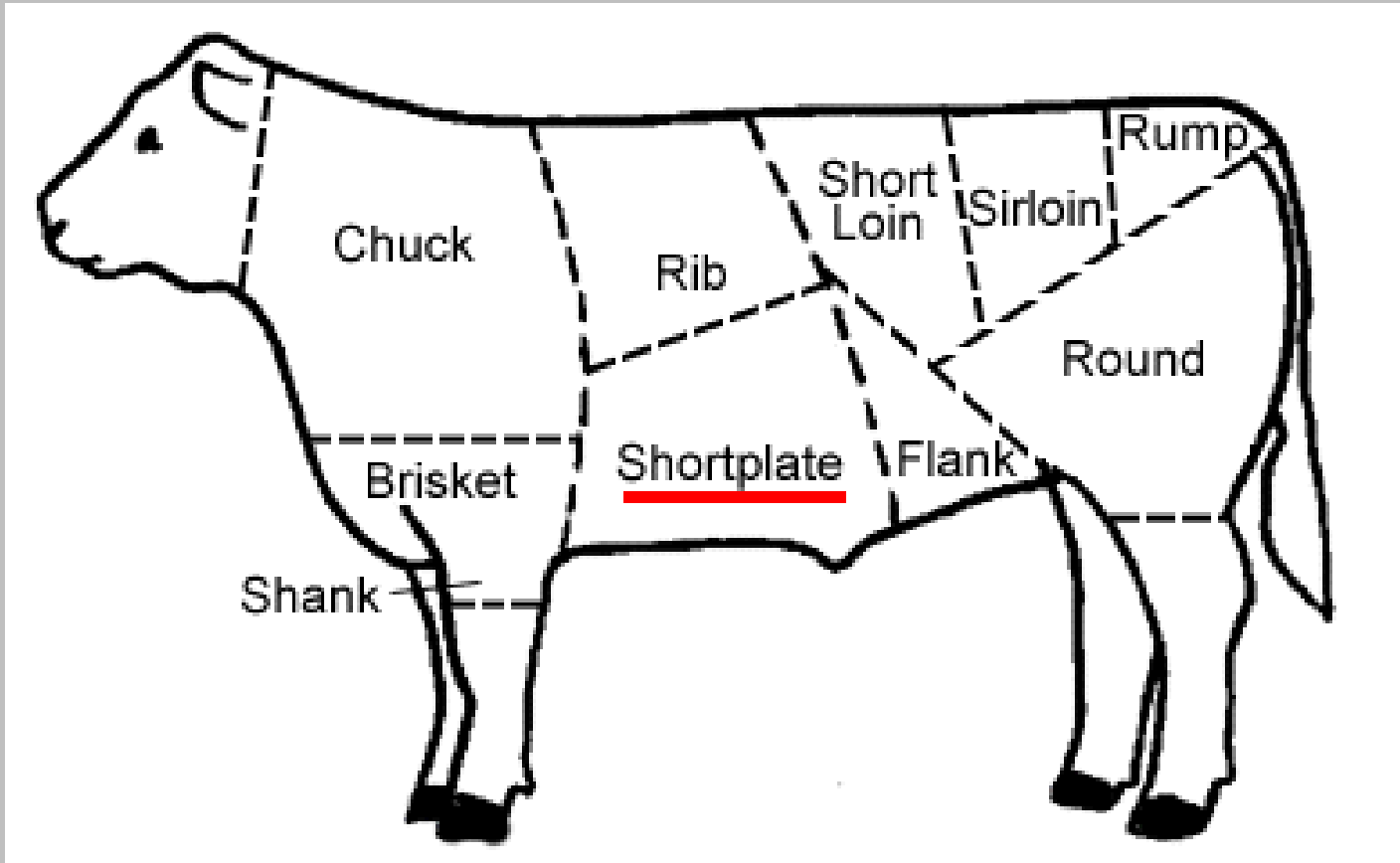
# Beef Rib Eye Steak-- B, J, 29, St, D



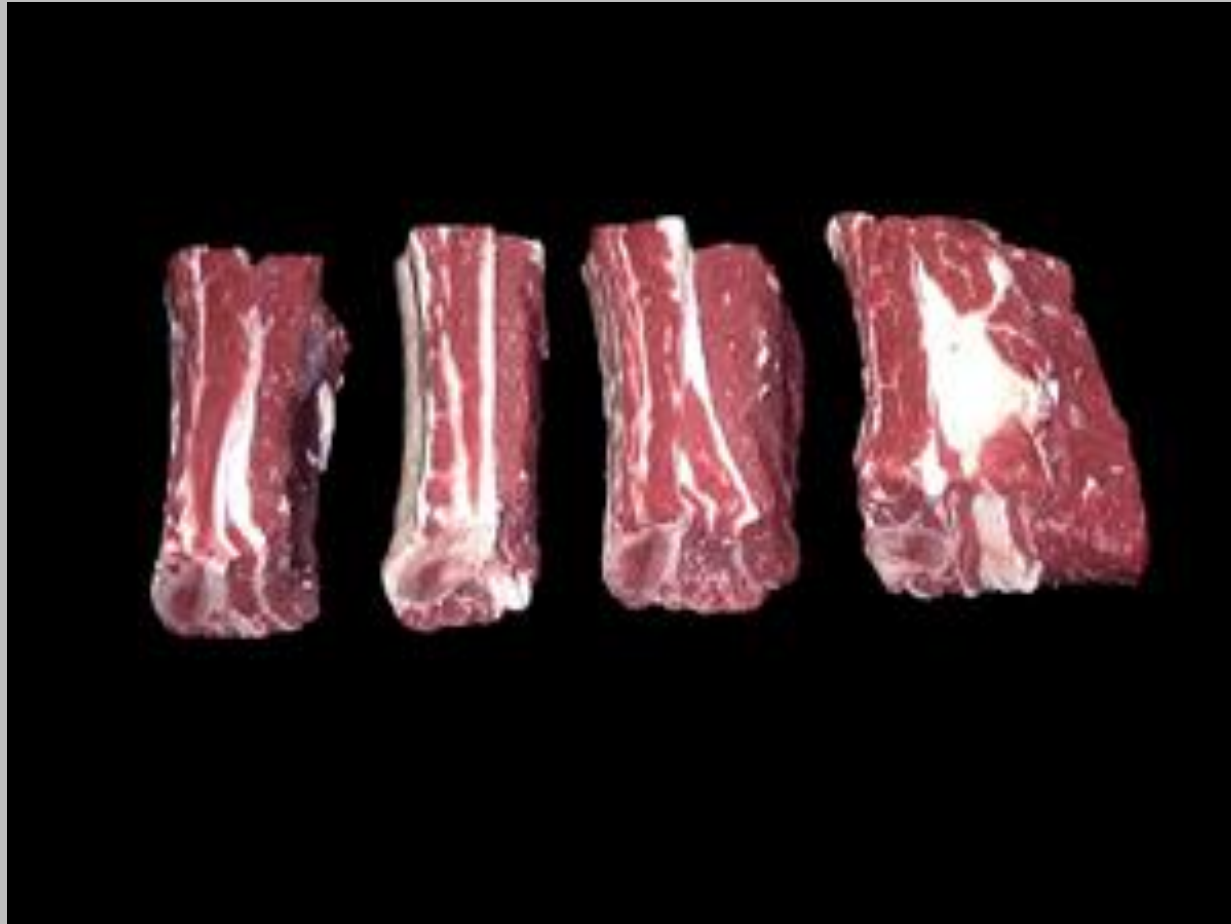
15.

Features





# Beef Plate Short Ribs -- B, I, 85, -, M



Features

16.

Primal	Retail Cut Name	Cookery Method	Specie	Primal	Retail Name	Type	Cookery Method
Chuck	Beef Chuck Arm Pot-Roast	Moist	B	C	2	Ro	M
	Beef Chuck Arm Steak	Moist	B	C	2	St	M
	Beef Chuck 7-Bone Pot-Roast	Moist	B	C	35	Ro	M
	Beef Chuck 7-Bone Steak	Dry/Moist	B	C	35	St	D/M
	Beef Chuck Blade Roast	Moist	B	C	6	Ro	M
	Beef Chuck Blade Steak	Dry/Moist	B	C	6	St	D/M
	Beef Chuck Mock Tender Roast	Moist	B	C	25	Ro	M
Brisket	Beef Brisket, Whole, Bnls	Moist	B	B	70		M
Shank	Beef Shank Cross Cuts	Moist	B	L	74		M
Rib	Beef Rib Roast, Large End	Dry	B	J	30	Ro	D
	Beef Rib Roast, Small End	Dry	B	J	31	Ro	D
	Beef Rib Steak, Small End	Dry	B	J	31	St	D
	Beef Rib Steak, Small End, Bnls	Dry	B	J	32	St	D
	Beef Rib Eye Roast	Dry	B	J	29	Ro	D
	Beef Rib Eye Steak	Dry	B	J	29	St	D
Plate	Beef Plate Short Ribs	Moist	B	I	85		M

# TENNESSEE 4-H MEAT JUDGING ACTIVITY GUIDELINES

- Credit for the photos used in the Retail Identification portion of this presentation goes to:
  - Texas AgriLife Extension Service and the AggieMeat website ([aggiemeat.tamu.edu](http://aggiemeat.tamu.edu))
  - University of Kentucky Agripedia Meats ID page

# Additional Resources

- Texas A & M Meat Science Department  
<http://meat.tamu.edu/extension.html>
  - Has judging classes as well as retail ID practice
  - Note that some of the retail ID cuts may not be included in the Tennessee 4-H list.
- [American Meat Science Association – 4-H Meat Judging](#)
  - Has information on National 4-H Contests
  - Has links to several very good resources

# **Retail Cuts of the Beef Forequarter**

- Next section will cover Beef Retail Cuts of the Hindquarter