# Skill-a-Thon

## Meats

### Beef Wholesale Cuts

**Supplies Needed**

Beef parts chart, identification cards to use on the chart.

Note: Figure 1 Wholesale Cuts of Beef Carcass illustration is available in *Meat Evaluation: Beef Carcasses* Y1163.

Ohio State Publication

**Situation**

You are planning a community barbeque and need to purchase tender meat to grill for the event.

**Task**

Identify the Wholesale Cuts of meat.

**Directions**

Identify those wholesale cuts that provide the most tender meat. Explain why.
### Flash Cards

<table>
<thead>
<tr>
<th>Chuck</th>
<th>Round</th>
<th>Rib</th>
<th>Flank</th>
</tr>
</thead>
<tbody>
<tr>
<td>Loin</td>
<td>Brisket</td>
<td>Plate</td>
<td>Shank</td>
</tr>
</tbody>
</table>

### Answer Key

![Cow diagram with labeled parts: Chuck, Round, Rib, Loin, Brisket, Plate, Flank, Shank]