

Class 5 Name _____

Contestant No. _____

MEAT CUT IDENTIFICATION

Beef

Pork

- | | | |
|----------|------------------------------|----------------------------|
| 1 _____ | A. Eye Round Steak | N. Shoulder Blade Steak |
| 2 _____ | B. Round Tip Steak | O. Shoulder Arm Steak |
| 3 _____ | C. Boneless Chuck Steak | P. Blade Chop |
| 4 _____ | D. Short Ribs | Q. Rib Chop |
| 5 _____ | E. Flank Steak | R. Loin Chop |
| 6 _____ | F. Rib Eye Steak | S. Sirloin Chop |
| 7 _____ | G. Tenderloin Steak | T. Smoked Ham Center Slice |
| 8 _____ | H. T-Bone Steak | <u>Lamb</u> |
| 9 _____ | I. Porterhouse Steak | U. Shank |
| 10 _____ | J. Sirloin Steak | V. Rib Chop |
| | K. Top Round Steak | W. Loin Chop |
| | L. Top Loin Steak (Boneless) | X. Sirloin Chop |
| | M. Bottom Round Steak | Y. Leg Center Slice |
| | | Z. Blade Chop |

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