

Senior 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. Spare Ribs |
| 4_____ | D. Short Ribs | Q. Rib Chop |
| 5_____ | E. Flank Steak | R. Loin Chop |
| 6_____ | F. Rib Eye Steak | S. Sirloin Cutlet |
| 7_____ | G. Tenderloin Steak | T. Kidney |
| 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. Double Loin Chop |
| | L. Top Loin Steak (Boneless) | X. Sirloin Chop |
| | M. Rump Roast | Y. Leg Center Slice |
| | | Z. Blade Chop |

Senior 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. Spare Ribs |
| 4_____ | D. Short Ribs | Q. Rib Chop |
| 5_____ | E. Flank Steak | R. Loin Chop |
| 6_____ | F. Rib Eye Steak | S. Sirloin Cutlet |
| 7_____ | G. Tenderloin Steak | T. Kidney |
| 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. Double Loin Chop |
| | L. Top Loin Steak (Boneless) | X. Sirloin Chop |
| | M. Rump Roast | Y. Leg Center Slice |
| | | Z. Blade Chop |

Senior 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. Spare Ribs |
| 4_____ | D. Short Ribs | Q. Rib Chop |
| 5_____ | E. Flank Steak | R. Loin Chop |
| 6_____ | F. Rib Eye Steak | S. Sirloin Cutlet |
| 7_____ | G. Tenderloin Steak | T. Kidney |
| 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. Double Loin Chop |
| | L. Top Loin Steak (Boneless) | X. Sirloin Chop |
| | M. Rump Roast | Y. Leg Center Slice |
| | | Z. Blade Chop |

Senior 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. Spare Ribs |
| 4_____ | D. Short Ribs | Q. Rib Chop |
| 5_____ | E. Flank Steak | R. Loin Chop |
| 6_____ | F. Rib Eye Steak | S. Sirloin Cutlet |
| 7_____ | G. Tenderloin Steak | T. Kidney |
| 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. Double Loin Chop |
| | L. Top Loin Steak (Boneless) | X. Sirloin Chop |
| | M. Rump Roast | Y. Leg Center Slice |
| | | Z. Blade Chop |