Class 7 Name

Contestant No. \_\_\_\_\_\_\_

**MEAT CUT IDENTIFICATION**

**Beef**

1\_\_\_\_\_\_\_ A. Eye Round Steak N. Butterflied Loin

Chop

2\_\_\_\_\_\_\_ B. Short Ribs O. Sirloin Chop

3\_\_\_\_\_\_\_ C. Flank Steak P. Baby Back Ribs

4\_\_\_\_\_\_\_ D. Top Round Steak Q. Should Blade

Steak

5\_\_\_\_\_\_\_ E. Rib Steak

**Lamb**

6\_\_\_\_\_\_\_ F. Ribeye Steak R. Frenched Style Leg

Roast

7\_\_\_\_\_\_\_ G. New York Strip Steak S. Shank

8\_\_\_\_\_\_\_ H. T-Bone Steak T. Rib Chop

9\_\_\_\_\_\_\_ I. Porterhouse Steak U. Loin Chop

10\_\_\_\_\_\_ **Pork** V. Sirloin Chop

J. Hock W. Shoulder Chop

K. Spareribs X. Tied Boneless

Leg Roast

L. Loin Chop Y. Leg Center Slice

M. Picnic Z. Double Loin Chop

Class 7 Name

Contestant No. \_\_\_\_\_\_\_

**MEAT CUT IDENTIFICATION**

**Beef**

1\_\_\_\_\_\_\_ A. Eye Round Steak N. Butterflied Loin

Chop

2\_\_\_\_\_\_\_ B. Short Ribs O. Sirloin Chop

3\_\_\_\_\_\_\_ C. Flank Steak P. Baby Back Ribs

4\_\_\_\_\_\_\_ D. Top Round Steak Q. Should Blade

Steak

5\_\_\_\_\_\_\_ E. Rib Steak

**Lamb**

6\_\_\_\_\_\_\_ F. Ribeye Steak R. Frenched Style Leg

Roast

7\_\_\_\_\_\_\_ G. New York Strip Steak S. Shank

8\_\_\_\_\_\_\_ H. T-Bone Steak T. Rib Chop

9\_\_\_\_\_\_\_ I. Porterhouse Steak U. Loin Chop

10\_\_\_\_\_\_ **Pork** V. Sirloin Chop

J. Hock W. Shoulder Chop

K. Spareribs X. Tied Boneless

Leg Roast

L. Loin Chop Y. Leg Center Slice

M. Picnic Z. Double Loin Chop

Class 7 Name

Contestant No. \_\_\_\_\_\_\_

**MEAT CUT IDENTIFICATION**

**Beef**

1\_\_\_\_\_\_\_ A. Eye Round Steak N. Butterflied Loin

Chop

2\_\_\_\_\_\_\_ B. Short Ribs O. Sirloin Chop

3\_\_\_\_\_\_\_ C. Flank Steak P. Baby Back Ribs

4\_\_\_\_\_\_\_ D. Top Round Steak Q. Should Blade

Steak

5\_\_\_\_\_\_\_ E. Rib Steak

**Lamb**

6\_\_\_\_\_\_\_ F. Ribeye Steak R. Frenched Style Leg

Roast

7\_\_\_\_\_\_\_ G. New York Strip Steak S. Shank

8\_\_\_\_\_\_\_ H. T-Bone Steak T. Rib Chop

9\_\_\_\_\_\_\_ I. Porterhouse Steak U. Loin Chop

10\_\_\_\_\_\_ **Pork** V. Sirloin Chop

J. Hock W. Shoulder Chop

K. Spareribs X. Tied Boneless

Leg Roast

L. Loin Chop Y. Leg Center Slice

M. Picnic Z. Double Loin Chop

Class 7 Name

Contestant No. \_\_\_\_\_\_\_

**MEAT CUT IDENTIFICATION**

**Beef**

1\_\_\_\_\_\_\_ A. Eye Round Steak N. Butterflied Loin

Chop

2\_\_\_\_\_\_\_ B. Short Ribs O. Sirloin Chop

3\_\_\_\_\_\_\_ C. Flank Steak P. Baby Back Ribs

4\_\_\_\_\_\_\_ D. Top Round Steak Q. Should Blade

Steak

5\_\_\_\_\_\_\_ E. Rib Steak

**Lamb**

6\_\_\_\_\_\_\_ F. Ribeye Steak R. Frenched Style Leg

Roast

7\_\_\_\_\_\_\_ G. New York Strip Steak S. Shank

8\_\_\_\_\_\_\_ H. T-Bone Steak T. Rib Chop

9\_\_\_\_\_\_\_ I. Porterhouse Steak U. Loin Chop

10\_\_\_\_\_\_ **Pork** V. Sirloin Chop

J. Hock W. Shoulder Chop

K. Spareribs X. Tied Boneless

Leg Roast

L. Loin Chop Y. Leg Center Slice

M. Picnic Z. Double Loin Chop