

# Retail Cuts of Meat Identification Worksheet

- A. Beef, Chuck, Arm Roast
- B. Beef, Chuck, Blade Roast
- C. Beef, Loin, Porterhouse Steak
- D. Beef, Loin, T-Bone Steak
- E. Beef, Loin, Tenderloin Steak
- F. Beef, Loin, Top Loin Steak
- G. Beef, Rib, Eye Steak
- H. Beef, Round, Bottom Round Steak
- I. Beef, Round, Round Steak
- J. Beef, Round, Eye Round Steak
- K. Beef, Various, Beef for Stew
- L. Beef, Various, Cube Steak
- M. Beef, Various, Ground Beef
  
- N. Lamb, Loin, Loin Chop
- O. Lamb, Rib/Rack, Rib Chop
- P. Lamb, Shoulder, Arm Chop
- Q. Lamb, Shoulder, Blade Chop
  
- R. Pork, Leg, Center Slice
- S. Pork, Leg, Rump Portion
- T. Pork, Leg, Shank Portion
- U. Pork, Loin, Butterfly Chop
- V. Pork, Loin, Canadian Style Bacon
- W. Pork, Loin, Loin Chop
- X. Pork, Loin, Rib Chop
- Y. Pork, Loin, Sirloin Chop
- Z. Pork, Loin, Smoked Loin Chop
- AA. Pork, Shoulder, Arm Steak
- AB. Pork, Shoulder, Blade Chop
- AC. Pork, Shoulder, Blade Steak
- AD. Pork, Side/Belly, Slab Bacon
- AE. Pork, Side/Belly, Sliced Bacon
- AF. Pork, Side/Belly, Spareribs
- AG. Pork, Various, Ground Pork
- AH. Pork, Various, Sausage
- AI. Pork, Various, Sausage Links

## Answers

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