

SAN LUIS OBISPO COUNTY BEEF LEVEL TESTING

LEVEL 1

PASSING SCORE FOR LEVEL 1 IS 70%

This test will include identifying body parts, true/false questions, and multiple choice and fill in the blank. The following body parts chart is the one that will be used and all other questions will come from the 4-H Cooperative Curriculum System - "Bite into Beef", the Beef project 1 activity book.

Please read the book, (you do not need to do any of the activities to be able to pass the test) spend a good amount of time on the glossary, there will be about 13 terms from there, study the Retail cuts of Beef (below) and body parts. There will be questions from page 29 on Show Box Supplies.

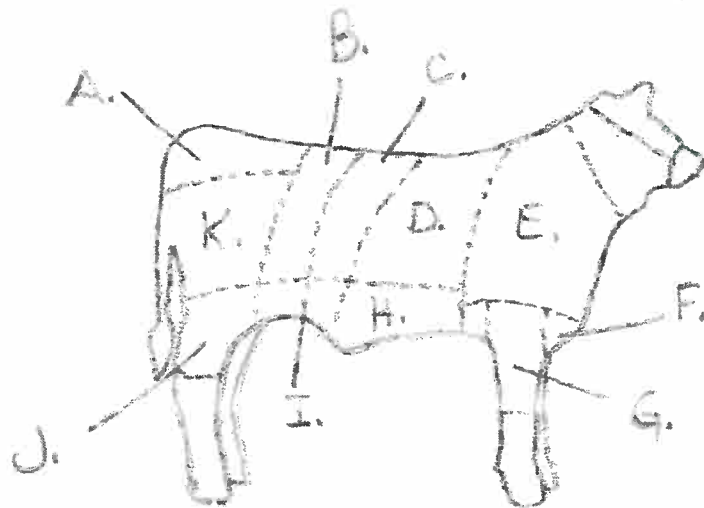
Good luck. See you at level testing day.

Retail Cuts of Beef

Please identify the retail cuts of Beef.

Place the letter on the line beside the word that most describes the body part.

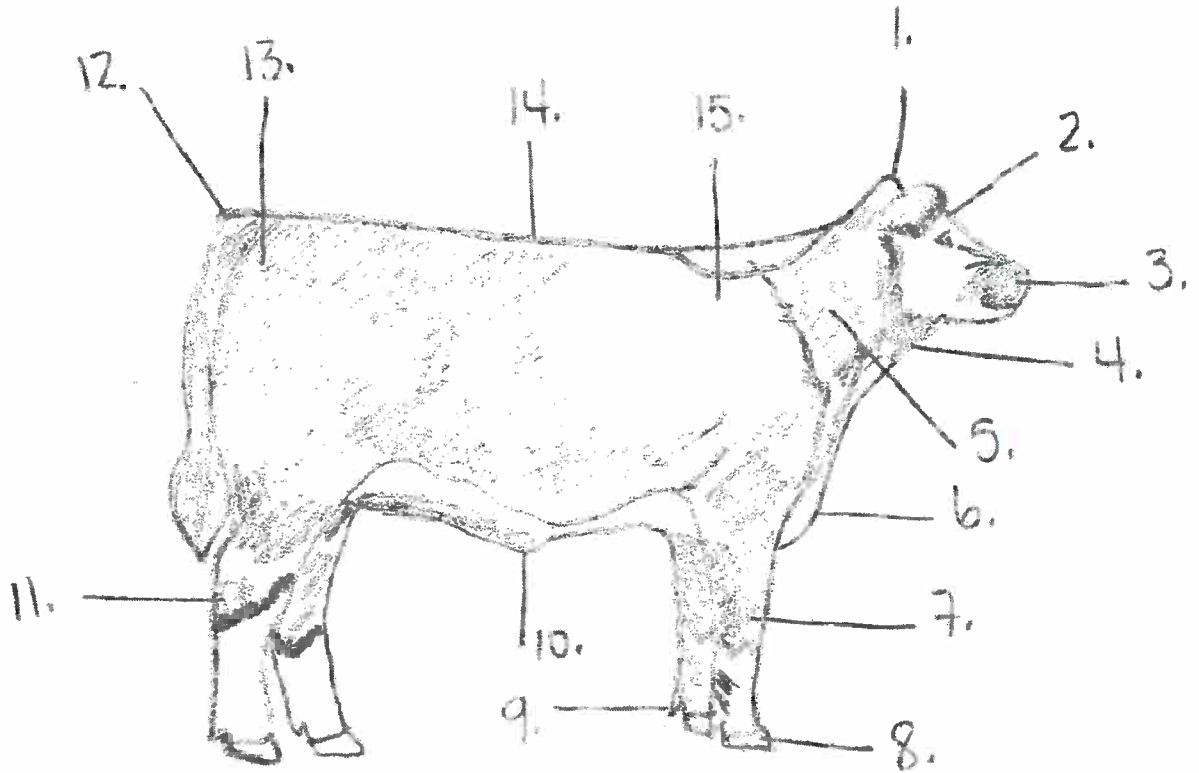
- F Brisket
- E Chuck Roast
- I Flank Steak
- J Ground beef
- D Rib Steak
- K Round Steak
- A Rump Roast
- B Sirloin Steak
- H Short Ribs
- G Stew beef
- C T-Bone steak



Beef Parts

Please identify the parts of the Beef.

Place the number on the line beside the word that most describes the body part.



14 Back

6 Brisket

9 Dewclaw

4 Dewlap

15 Forerib

2 Forehead

11 Hock

8 Hoof

7 Knee

3 Muzzle

10 Navel

5 Neck

13 Pin bone

1 Poll

12 Tail Head