

Retail Identification Worksheet

Using the list to the right, identify the retail cuts of meat in the power point on the left. The first column is worth 1 point each and the second column is worth 2 points each. (66 points).

Wholesale	Retail	Wholesale Choices	Retail Choices
1. _____	_____	1. Beef	1. Arm Steak/Chop
2. _____	_____	2. Pork	2. Blade Steak/Chop
3. _____	_____	3. Lamb	3. Eye Steak
4. _____	_____	4. Variety (Organs)	4. Rib Chop
5. _____	_____	5. Smoked Pork	5. Flank Steak
6. _____	_____		6. Cube Steak
7. _____	_____		7. Loin Chop
8. _____	_____		8. Double Loin Chop
9. _____	_____		9. T-Bone Steak
10. _____	_____		10. Tenderloin Roast
11. _____	_____		11. Round Steak
12. _____	_____		12. Canadian Bacon
13. _____	_____		13. Center Slice
14. _____	_____		14. Sliced Bacon
15. _____	_____		15. Heart
16. _____	_____		16. Liver
17. _____	_____		17. Kidney
18. _____	_____		18. Tongue
19. _____	_____		
20. _____	_____		
21. _____	_____		
22. _____	_____		