Beef Cut Sheet Template

A beef cut sheet template for customers to tell a butcher how to cut and package an animal, from steaks and roasts to grind and extras.

Farm / unit: _____ Date: _____ By: _____

Customer name and contact

Animal or order description

Steak cuts and thickness wanted

Roast cuts and sizes wanted

Ground beef package preferences

Specialty cuts and extras

Bones, organ meats and fat wanted

Packaging and labeling notes

TIP Talk through the sheet with your processor, who can say what cuts are practical for your animal and their equipment.