Beef Retail Cut Identification Guide

A beef retail cut identification guide that helps cooks and sellers learn the main cuts, where they come from and how they are sold. Print it and keep it handy where the work gets done.

Farm / unit: _____ Date: _____ By: _____

1. Learn the main sections of the carcass
2. Match cuts to the section they come from
3. Note common names and alternates
4. Learn how cuts are labeled
5. Group cuts by how they cook best
6. Compare tender and tougher cuts
7. Match cuts to meat case displays
8. Practice with a cut chart

YOUR NOTES

TIP Use an official cut chart from USDA or your extension office to match names, since names vary by region.