

Retail Meat Cuts Identification Training Aid

Species

B - Beef P - Pork L - Lamb

Primal Cuts

- A. Breast
- B. Brisket
- C. Chuck
- D. Flank
- E. Ham or Leg
- F. Loin
- G. Plate
- H. Rib or Rack
- I. Round
- J. Shoulder
- K. Side (Belly)Bnls
- L. Spareribs
- M. Variety Meats
- N. Various Meats

Retail Cuts

Roasts/Pot Roasts

- 1. American Style
- 2. Arm Picnic
- 3. Arm Roast
- 4. Arm Roast (Bnls)
- 5. Back Ribs
- 6. Blade Roast
- 7. Blade Boston
- 8. Bottom Round Roast (Bnls)
- 9. Bottom Round Rump Roast, (Bnls)
- 10. Whole (Bnls)
- 11. Center Loin Roast
- 12. Center Rib Roast
- 13. Eye Roast (Bnls)
- 14. Eye Round Roast
- 15. Flat Half (Bnls)
- 16. Frenched Style Roast
- 17. Fresh Side
- 18. Leg Roast, (Bnls)
- 19. Loin Roast
- 20. Mock Tender Roast
- 21. Petite Tender
- 22. Rib Roast
- 23. Rib Roast, (Frenched)
- 24. Ribs (Denver Style)
- 25. Rump Portion
- 26. Seven (7) Bone Roast
- 27. Shank Portion
- 28. Short Ribs
- 29. Shoulder Roast (Bnls)
- 30. Sirloin Roast
- 31. Sirloin Half
- 32. Spareribs
- 33. Square Cut (Whole)
- 34. Tenderloin (Whole)
- 35. Tip Roast, (Bnls)
- 36. Tip Cap Off Roast
- 37. Top Loin Roast (Bnls)
- 38. Top Roast (Bnls)
- 39. Top Round Roast
- 40. Tri Tip Roast

Steaks

- 41. Arm Steak
- 42. Blade Steak
- 43. Bottom Round Steak
- 44. Center Slice
- 45. Eye steak (Bnls)

- 46. Eye Round Steak
- 47. Flank Steak
- 48. Mock Tender Steak
- 49. Porter House Steak
- 50. Ribeye, Lip-On Steak
- 51. Round Steak
- 52. Round Steak (Bnls)
- 53. Sirloin Cutlets
- 54. Skirt steak, (Bnls)
- 55. T-Bone Steak
- 56. Tenderloin Steak
- 57. Tip Cap Off Steak
- 58. Top Blade (Bnls), Flat Iron Steak
- 59. Top Loin Steak
- 60. Top Loin (Bnls) Steak
- 61. Top Round Steak
- 62. Top Sirloin Steak (Bnls)
- 63. Top Sirloin Cap Off Steak, (Bnls)
- 64. Top Sirloin Cap Steak, (Bnls)

Chops

- 65. Arm Chop
- 66. Blade Chop
- 67. Blade Chop (Bnls)
- 68. Butterflied Chop (Bnls)
- 69. Country Style Ribs
- 70. Loin Chop
- 71. Rib Chop
- 72. Rib Chops (Frenched)
- 73. Sirloin Chop
- 74. Top Loin Chop
- 75. Top Loin Chop, (Bnls)

Variety Meats

- 76. Heart
- 77. Kidney
- 78. Liver
- 79. Oxtail
- 80. Tongue
- 81. Tripe

Various Meats

- 82. Beef for Stew
- 83. Cubed Steak
- 84. Ground Beef
- 85. Ground Pork
- 86. Hock
- 87. Sausage Link/Pattie
- 88. Shank

Smoked/Cured

- 89. Brisket, Corned
- 90. Center Slice
- 91. Ham, (Bnls)
- 92. Hocks
- 93. Loin Chop
- 94. Picnic, (Whole)
- 95. Rib Chop
- 96. Rump Portion
- 97. Shank Portion
- 98. Slab Bacon
- 99. Sliced Bacon

Cookery Method

D Dry Heat

D/M Dry or Moist Heat

M Moist Heat

ID #	Species B—P—L	Primal Code	Retail Code	Cookery D -D/M - M	Score
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