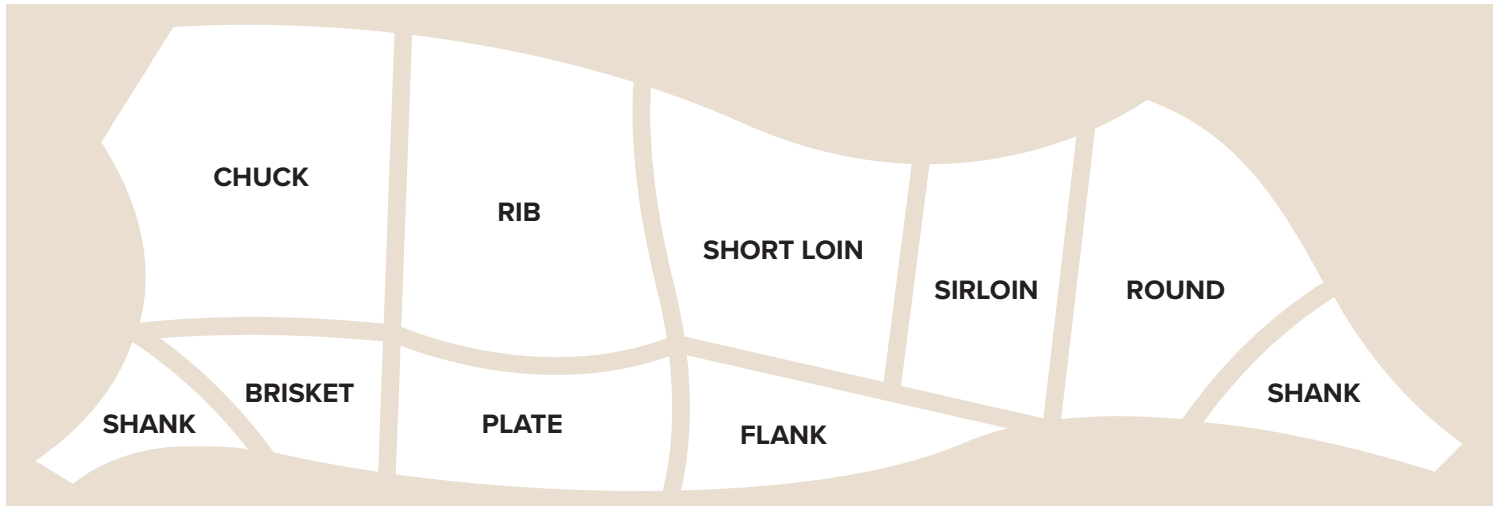


Retail Cuts & Carcass Value

Name:

Date:

Class:



Part 1 – Cut Identification

Instructions: Using the beef primal chart provided, match each retail cut to its corresponding primal. Write the primal origin next to each retail cut.

Retail Cut	Primal Origin
Ribeye Steak	_____
Beef Tenderloin	_____
Chuck Roast	_____
Ground Beef	_____

Part 2 – Weighing & Pricing

Instructions:

1. Weigh each retail cut and record the weight in the table below.
2. Using the grocery price sheet, multiply the weight by the price per pound to calculate the total value of each cut.

Retail Cut	Weight (lbs)	Price per lb (\$)	Total Value (\$)
Ribeye Steak	_____	_____	_____
Beef Tenderloin	_____	_____	_____
Chuck Roast	_____	_____	_____
Ground Beef	_____	_____	_____

Part 3 – Retail Yield Example (Carcass vs. Retail)

Instructions: Review the example below showing how one 800 lb carcass breaks down into multiple retail cuts. For ribeye steaks, tenderloin, chuck roast, and ground beef, calculate the price per pound and total value. Then compare the total retail value to the wholesale carcass value.

Cut Category	Yield (lbs)	Price/lb (\$)	Total Value (\$)
Ribeye Steaks	20	_____	_____
Rib Roasts	20	9.99	199.80
Tenderloin (Filet)	12	_____	_____
Strip Steaks	25	11.99	299.75
Sirloin Steaks	35	9.49	332.15
Round Roasts/Steaks	100	5.49	549.00
Chuck Roasts	100	_____	_____
Ground Beef	250	_____	_____
Brisket	40	6.99	279.60
Flank & Skirt Steaks	15	8.99	134.85
Stew Meat/Other	35	5.99	209.65
Total	652	—	_____

Part 4 – Carcass Value Comparison

Instructions: A carcass is the weight of the beef animal after it has been slaughtered and dressed, but before it is broken down into retail cuts. For this activity, the carcass weighs **800 pounds**. The price per pound is **\$2.25**, but this number can change depending on market demand, location, quality, and other factors. Using these numbers, compare the wholesale carcass value to the total retail value. Calculate the added value and answer the questions below.

- Whole Carcass Weight: 800 lbs
- Wholesale Price: \$2.25 per lb

- **Wholesale Carcass Value:** \$ _____
- **Total Retail Value (from Part 2):** \$ _____
- **Difference (Added Value):** \$ _____

Questions:

1. How much higher is the total retail value compared to the carcass value?

2. Which cut contributed the most to the retail total?

3. Why do retail cuts cost more than the wholesale carcass price? Include at least two factors (hint: labor, packaging, demand, tenderness).

Part 5 – Reflection

Instructions: Answer the questions below in complete sentences. Use what you learned about carcass breakdown, labor, pricing, and retail value to support your answers.

1. Which primal in your sample was the most valuable? Why?

2. Why is retail value usually higher than whole carcass value?

3. What extra costs (labor, packaging, storage) raise prices as cuts get smaller?

4. If you owned a beef business, would you sell whole carcasses or retail cuts? Explain your reasoning using at least 2 factors (profit, labor, demand, grading).
