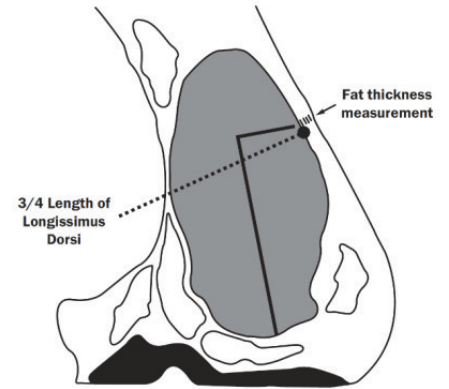


See It, Taste It, Understand It

Name:

Date:

Class:



Pre-Lesson Definitions

Instructions: Before examining the beef cuts, write your understanding of the following terms. You can refer to your teacher's explanation or the USDA charts.

| Term | Definition / Notes |
|---------------|--------------------|
| Marbling | _____ |
| Maturity | _____ |
| Fat Thickness | _____ |

Part 1: Beef Cut Observation

Instructions: Examine each beef cut carefully. Use the USDA grading charts provided to evaluate marbling, fat thickness, and assign a USDA grade. Record your observations below.

| Cut Name | Marbling (Slight / Moderate / Abundant) | Fat Thickness (inches) | USDA | Notes |
|----------|--|---------------------------|------|-------|
| _____ | | | | |
| _____ | | | | |
| _____ | | | | |

Reflection Questions:

1. What differences did you notice between the cuts in marbling and fat thickness?

2. How do these differences relate to expected tenderness and juiciness?

Part 2: Sensory Evaluation (Cooked Samples)

Instructions: Cook a small portion of each cut following safe procedures. Evaluate tenderness, juiciness, and flavor using the 1–5 scale (1 = very low / poor, 5 = very high / excellent).

| Cut Name | Tenderness (1-5) | Juiciness (1-5) | Flavor (1-5) | Notes |
|----------|------------------|-----------------|--------------|-------|
| _____ | | | | |
| _____ | | | | |
| _____ | | | | |

Reflection Questions:

1. Did the sensory evaluation match your expectations based on visual grading? Explain why or why not.

2. Were there any surprising results? If so, what might explain them?

Part 3: Analysis & Real-World Connections

Instructions: After completing the evaluations, answer the following questions to connect classroom learning to real-world applications.

1. How might USDA grade influence the price at retail or in restaurants?

2. How do production factors such as breed, diet, and age impact meat quality?

3. Are there situations where a lower grade cut (Select) could be preferable? Explain.

4. Based on both visual and sensory evaluation, which cut would you consider the best value? Why?
