



6.0 Retail cut identification

Beef, lamb & pork

There are three (3) answer areas required for the retail cut identification class. These are:

- **Species** (Beef, Lamb or Pork)
- **Retail cut name** (e.g. Rump steak), and
- **Primal name** from which the retail cut was derived (e.g. Rump)

Students will have **15 minutes** to assess, identify and answer **25 retail cuts**.

*(Please note: students will **NO** longer be required to identify a cook method)*

Important Note on Competition Requirements:

In the **Northern Competition**, students are only required to **number** the retail cuts in the correct order.

In the **National Competition**, students must **correctly name and spell** both the **retail cut name** and **primal name** for each item.

6.1 Beef retail cut identification

Species	Retail Cut	Primal
Beef	Rump Steak	Rump
Beef	Rump Cap Steak	Rump Cap
Beef	Fillet Steak	Tenderloin
Beef	Ribeye Steak	Cube Roll
Beef	Rib Steak Bone In	Rib Set
Beef	T-Bone Steak	Shortloin
Beef	Sirloin Steak Bone In	Shortloin
Beef	Sirloin Steak Boneless	Striploin
Beef	Oyster Blade Steak	Oyster Blade
Beef	Flat Iron Steak	Oyster Blade
Beef	Flank Steak	Flank
Beef	Round Steak	Knuckle
Beef	Topside Steak	Topside
Beef	Silverside Steak	Silverside
Beef	Chuck Steak	Chuck
Beef	Blade Steak Bone In	Blade
Beef	Blade Steak Boneless	Blade
Beef	Short Ribs	Forequarter
Beef	Shin Beef Bone In	Shin
Beef	Shin Beef Boneless	Shin

6.2 Lamb retail cut identification

Species	Retail Cut	Primal
Lamb	Mid Loin Chop	Loin
Lamb	Chump Chop	Chump
Lamb	Rib Loin Cutlet	Rib Loin
Lamb	Frenched Rack	Rib Loin
Lamb	Neck Chop	Neck
Lamb	Best Neck Chop	Neck
Lamb	Leg Chop	Leg
Lamb	Fillet	Tenderloin
Lamb	Forequarter Chop	Forequarter
Lamb	Round Steak	Leg
Lamb	Topside Steak	Leg
Lamb	Butterfly Steak	Eye Of Loin
Lamb	Round Roast	Leg
Lamb	Topside Roast	Leg
Lamb	Heel Muscle	Leg
Lamb	Eye Of Loin	Loin
Lamb	Ribs (Portioned Or Whole)	Forequarter
Lamb	Shank	Leg
Lamb	Rack	Rib Loin
Lamb	Rump Steak	Leg
Lamb	Leg Roast	Leg
Lamb	Rump Roast	Leg

6.3 Pork retail cut identification

Species	Retail Cut	Primal
Pork	Spare Ribs	Belly
Pork	American Ribs	Forequarter
Pork	Belly	Belly
Pork	Scotch Fillet Steak	Collar Butt
Pork	Loin Chop	Loin
Pork	Loin Cutlet	Loin
Pork	Loin Steak	Loin
Pork	Butterfly Steak	Loin
Pork	Rolled Loin Roast	Loin
Pork	Fillet	Tenderloin
Pork	Leg Roast	Leg
Pork	Rolled Shoulder Roast	Forequarter
Pork	Forequarter Chop	Forequarter



7.0 Saleable items identification

Beef primals and offals

There are three (3) answer areas required for the saleable items identification class. These are:

- The **saleable item name**
- The **region** of the carcass from which the saleable item is located (butt, forequarter, flank, loin, rib set or offal)
- The **primal name** from which the saleable item was derived

Students will have 15 minutes to assess, identify and answer 25 saleable items.

Important Note on Competition Requirements:

In the **Northern Competition**, students are only required to **number** the saleable items in the correct order.

In the **National Competition**, students must **correctly name and spell** the saleable item **name**, **region**, and **primal** for each item.

7.1 Primal identification

Name	Region	Primal
Thick flank	Butt	Thick flank
Knuckle	Butt	Thick flank
Knuckle centre	Butt	Knuckle
Knuckle cover	Butt	Knuckle
Topside	Butt	Topside
Topside cap-off	Butt	Topside
Eye of topside	Butt	Topside
Flank steak	Flank	Thin flank
Internal flank plate	Flank	Thin flank
External flank plate	Flank	Thin flank
Flap meat	Flank	Internal flank plate
Inside skirt	Flank	Abdominal cavity
Brisket	Forequarter	Brisket
Point end brisket	Forequarter	Brisket
Navel end brisket	Forequarter	Brisket
Chuck	Forequarter	Chuck
Chuck square cut	Forequarter	Chuck
Neck	Forequarter	Chuck
Chuck roll	Forequarter	Chuck
Chuck crest	Forequarter	Chuck
Shin-shank	Butt or forequarter	Shin-shank
Chuck tender	Forequarter	Blade
Blade	Forequarter	Blade
Bolar blade	Forequarter	Blade
Oyster blade	Forequarter	Blade

Cube roll	Forequarter	Cube roll
Cube roll plate	Forequarter	Cube roll
Rib eye muscle	Forequarter	Cube roll
Shortloin	Loin	Shortloin
Striploin	Loin	Shortloin
Tenderloin	Loin	Tenderloin
Butt tender	Butt	Tenderloin
Short ribs	Rib set	Short ribs
Intercostals	Rib set	Intercostals
Rump	Butt	Rump
Tri tip	Butt	Rump
Rump cap	Butt	Rump
Rump centre	Butt	Rump
Eye of rump	Butt	Rump
Rostbiff	Butt	Rump
D-rump	Butt	Rump
Silverside	Butt	Silverside
Outside	Butt	Silverside
Outside flat	Butt	Outside
Heel muscle	Butt	Silverside
Eye round	Butt	Outside

7.2 Offal identification

Name	Region	Primal
Heart	Offal	Thoracic cavity
Pizzle	Offal	Pizzle
Liver	Offal	Liver
Kidney	Offal	Kidney
Tendons	Offal	Tendons
Tripe	Offal	Gastro intestinal tract
Large intestine	Offal	Gastro intestinal tract
Tongue	Offal	Head
Beef cheeks	Offal	Head
Rumen pillar	Offal	Gastro intestinal tract
Lungs	Offal	Thoracic cavity
Small intestine	Offal	Gastro intestinal tract
Head meat	Offal	Head
Lips	Offal	Head
Tail	Offal	Tail
Spleen	Offal	Gastro intestinal tract
Thick skirt	Offal	Abdominal cavity
Thin skirt	Offal	Abdominal cavity