

Recognizing Wholesale and Retail Cuts

Scott Nash, Extension Educator

Goal (learning objective)

Youth will learn the differences between wholesale meat cuts and retail meat cuts.

Supplies

Please visit with your Extension Office on the availability of Learning Lab Kits.

- Wholesale Cuts of Beef chart (Beef Learning Lab Kit)
- Wholesale Cuts of Pork chart (Swine Learning Lab Kit)
- Wholesale Cuts of Lamb chart (Sheep Learning Lab Kit)
- Wholesale Cuts of Goat chart (Goat Learning Lab Kit)
- Retail Cuts of Beef chart (Beef Learning Lab Kit)
- Retail Cuts of Pork chart (Swine Learning Lab Kit)
- Retail Cuts of Lamb chart (Sheep Learning Lab Kit)
- Retail Cuts of Goat chart (Goat Learning Lab Kit)
- Copies of Handouts 2, 4, 6, 8 - Wholesale Cuts - Unlabeled. Enough copies for your group, provide them the handout of the animal(s) they are raising. Handouts are attached to this lesson
- Copies of Handouts 1, 3, 5, 7 - Wholesale Cuts - Labeled. Enough copies for your group, provide them the handout of the animal(s) they are raising. Handouts are attached to this lesson
- Pencils (enough for group)
- Tape

Pre-lesson preparation

- Read/review the handouts and resources.
- Check on Learning Lab Kit availability with your local Extension Office.
- Learn the different wholesale cuts for each species. Be prepared to share with the youth your favorite retail cuts and which wholesale cut it comes from. (It may be a good idea to purchase the actual retail cut to show to the youth).
- Make copies of the handouts.
- Hang-up the Wholesale Cuts Charts for each species - towards the front of the room.

Lesson directions and outline

Have youth share the differences between wholesale and retail cuts.

Share the following information with the youth:

Wholesale cuts are large meat cuts that the animal carcass is cut into for ease in handling and shipping. Some wholesale cuts are higher in value.

The wholesale cuts in the middle part of the animal are called the “middle meats” and include the loin, rib or rack and are worth more money than shoulder, picnic, chuck or round. Those cuts on either end of the body are called “end meats” such as the shoulder or round and they provide movement so they are a little tougher than the middle meats. The loin doesn’t move in the same way or work like the shoulder so it is more tender.

The retail cuts are the specific cuts that come from the large wholesale cut and are those displayed for sale in the grocery store. It is possible that many different retail cuts come from a large wholesale cut. For example the loin wholesale cut can be cut into retail cuts that include; steaks, chops and roasts.

Conducting the activity (DO)

1. Have a volunteer distribute the copies of the unlabeled wholesale cuts handouts (Handouts 2, 4, 6, and 8).
2. Referring to the displayed Wholesale Cuts Charts (for each species) have youth take turns selecting a wholesale cut to discuss.
3. On the handout provided, have youth write the correct wholesale cut name.
4. On the same handout provided, have youth list at least two retail cuts from the wholesale cut identifying with a dollar sign \$ the cuts that are more expensive.
5. Distribute copies of the labeled wholesale cuts handouts (Handouts 1, 3, 7, 7).
6. Have youth share their results.
7. Ask: Have youth share their favorite retail cut. Why?

What did we learn? (REFLECT)

- Ask: Which retail cuts are more expensive? Why?
- Ask: Are there similarities or differences where the more expensive retail cuts come from amongst the species?

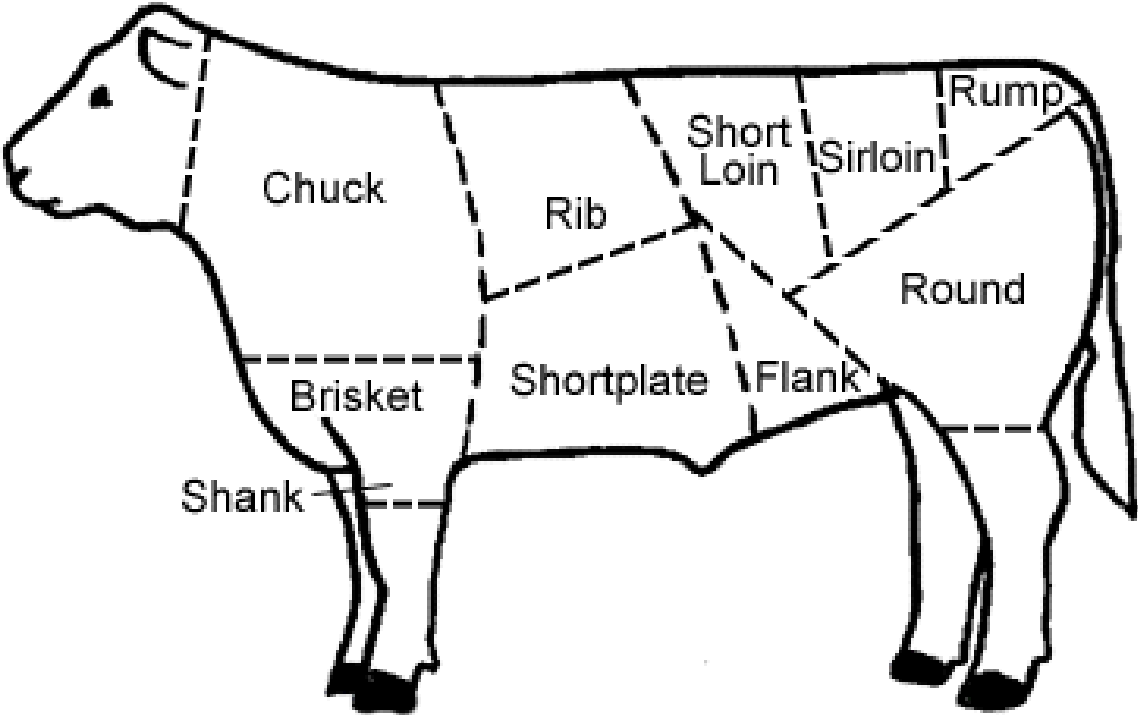
Why is that important? (APPLY)

- Ask: Why is it important to know the difference between wholesale and retail cuts? How does this knowledge help them as a producer?
- Ask: How will this help you when you shop for meat at the grocery store?
- Ask: What can you share with other consumers to help them understand why meat cuts have different prices?

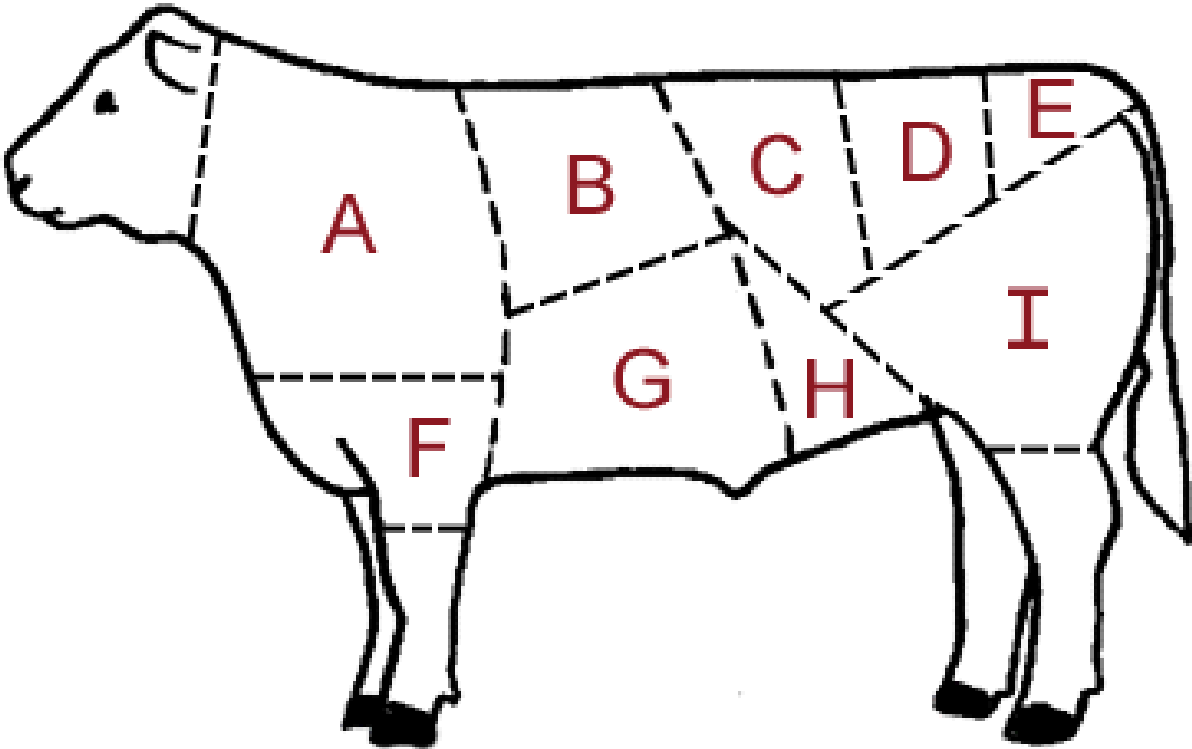
Resources

- Ohio State University Extension. (2011). Beef Carcass Evaluation. *Beef resource handbook* (pages 8-11 through 8-12 and Color Photos (CP) CP-14 and CP-15).
- Ohio State University Extension. (2008). Meat Goats. *Goat resource handbook* (pages 121-125).
- Ohio State University Extension. (2011). Carcass Evaluation and Meats. *Sheep resource handbook for market and breeding projects* (pages 77-83).
- Ohio State University Extension. (2000). Pork Products. *Swine resource handbook for market and breeding projects* (pages 5-1 through 5-3).
- Ohio State University Extension. (1999). Learning Lab Kits: Beef, Sheep, Swine, and Goat. Available from: <http://www.ohio4h.org/books-and-resources/learning-lab-kits>

Wholesale Cuts of Beef

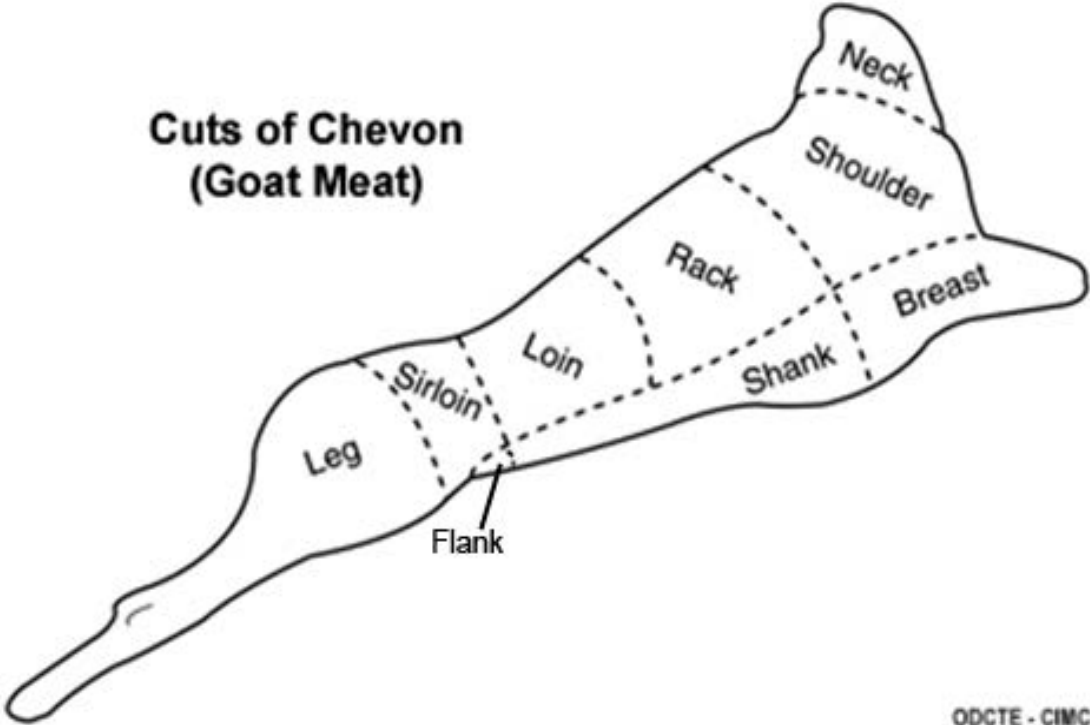


Wholesale Cuts of Beef

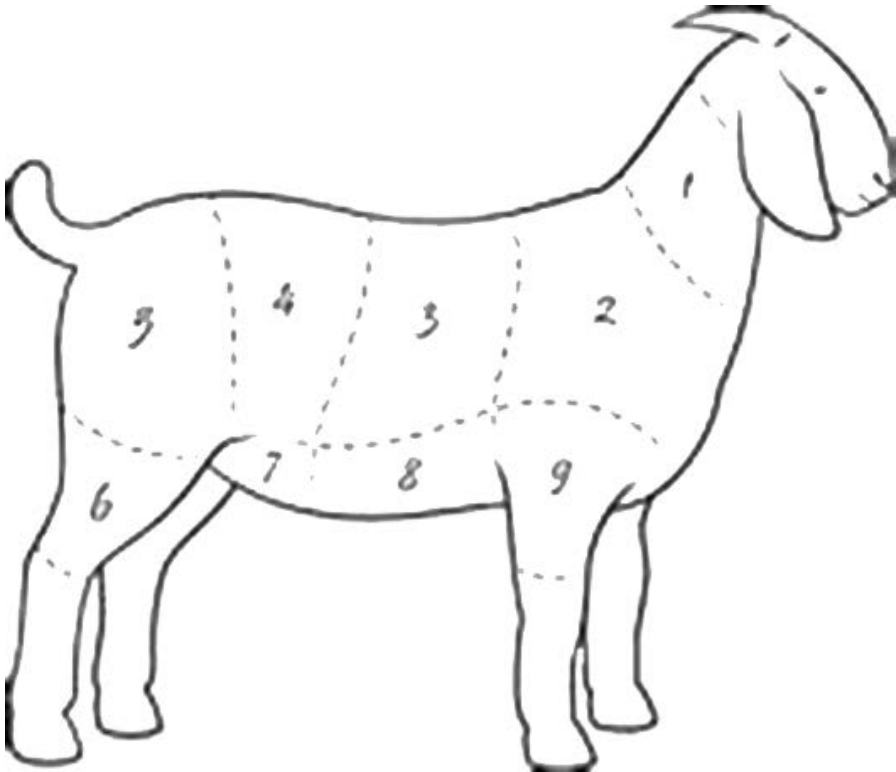


Wholesale Cuts of Chevron (Goat)

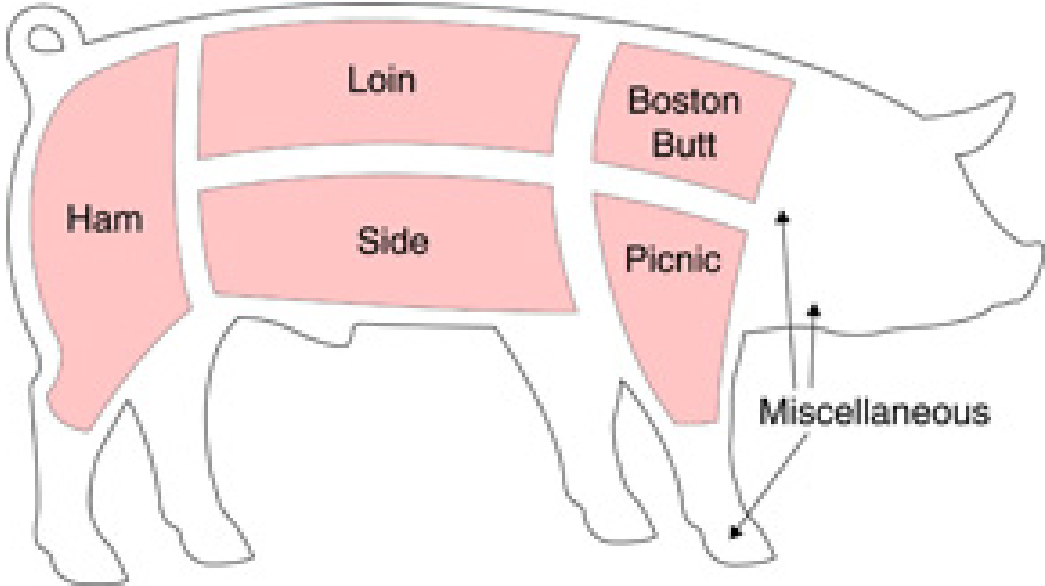
**Cuts of Chevron
(Goat Meat)**



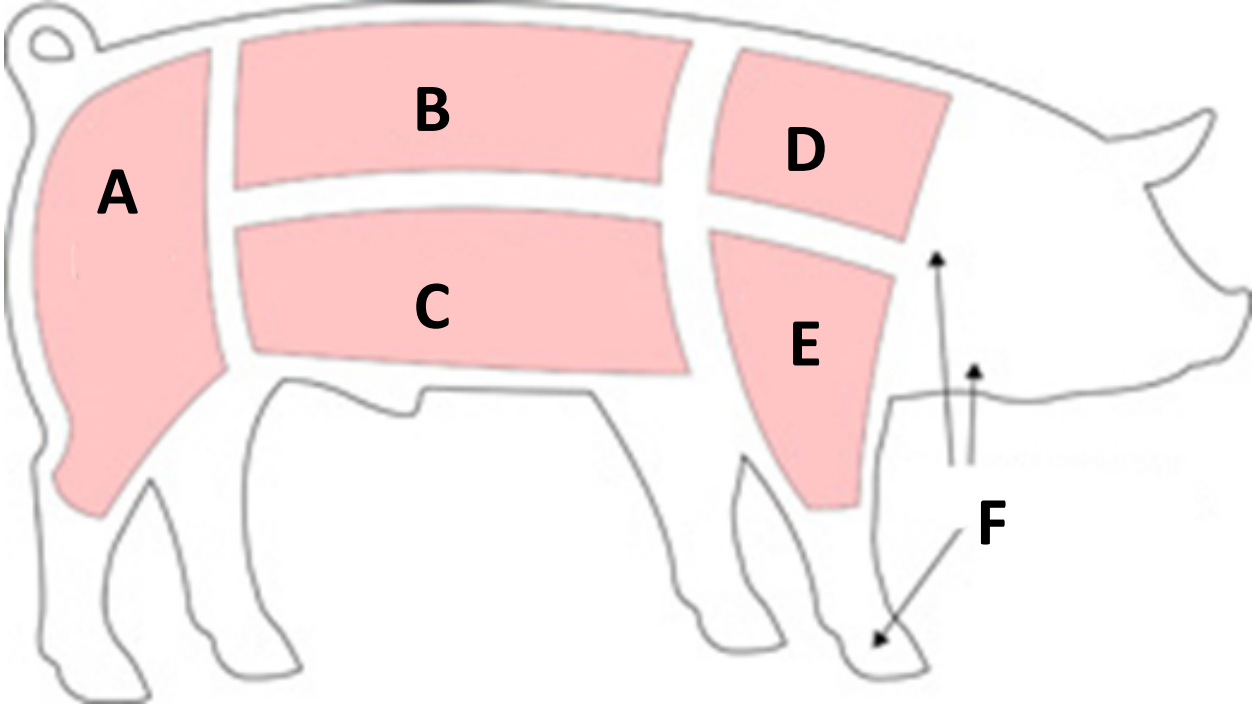
Wholesale Cuts of Chevon (Goat)



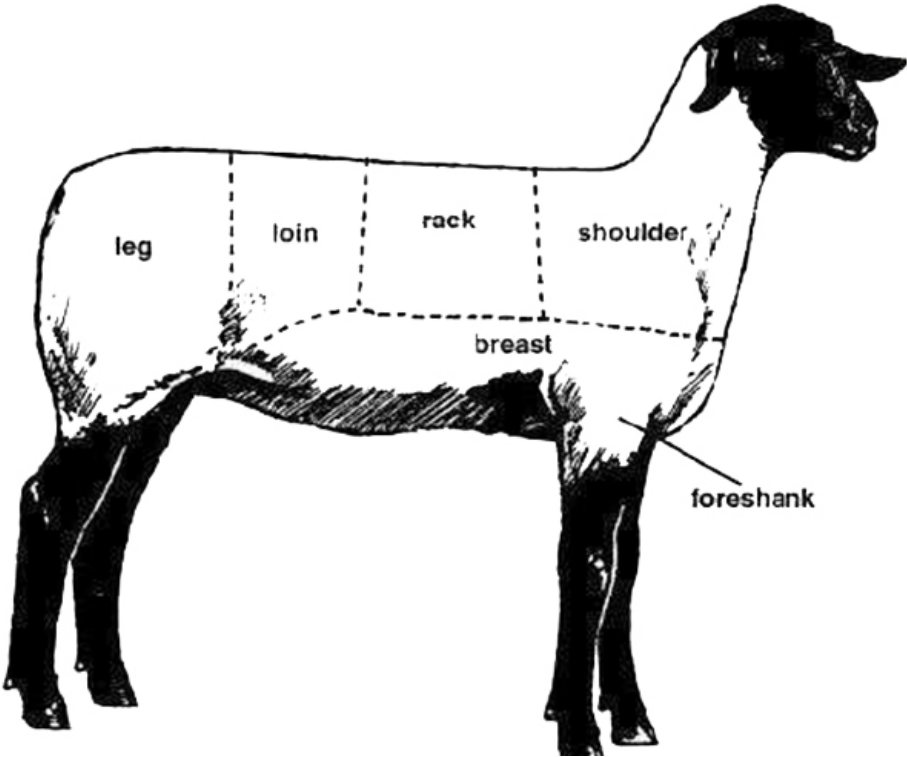
Wholesale Cuts of Pork



Wholesale Cuts of Pork



Wholesale Cuts of Lamb



Wholesale Cuts of Lamb

