

# COOKING BY CUT

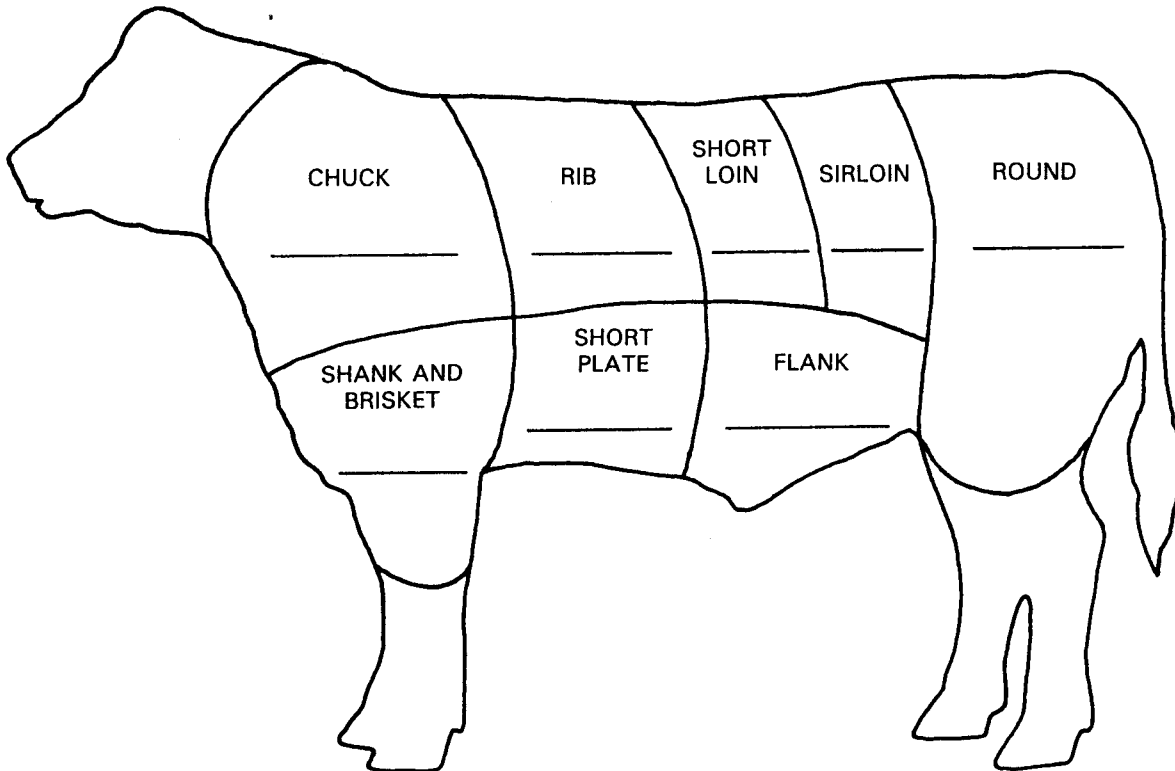
Activity C

Chapter 13

Name \_\_\_\_\_

Date \_\_\_\_\_ Period \_\_\_\_\_

Look at the location in the animal of the following beef wholesale cuts. Write T in the blank if the cut is TENDER. Write LT in the blank if the cut is LESS TENDER. (You will find the definitions of T and LT on pages 236 and 243 of the text, respectively.)



List the four dry cooking methods.

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

List the two moist cooking methods.

\_\_\_\_\_  
 \_\_\_\_\_

Read the following list of retail cuts of beef. Place a D in the blank if a cut should be cooked with dry heat. Place an M in the blank if a cut should be cooked with moist heat. Place an E in the blank if a cut can be cooked with either type of heat.

- \_\_\_\_\_ Brisket.  
 \_\_\_\_\_ Ground beef.  
 \_\_\_\_\_ Sirloin steak.  
 \_\_\_\_\_ Short ribs.  
 \_\_\_\_\_ Arm pot roast.

- \_\_\_\_\_ Round steak.  
 \_\_\_\_\_ T-bone steak.  
 \_\_\_\_\_ Rib roast.  
 \_\_\_\_\_ Rump roast.  
 \_\_\_\_\_ Flank steak.