# QUESTION BANK BEEF CATTLE PRODUCTION – PRACTICAL

**Q1. Give the reason (cause) of the following sentence?**

1- Fasting animal (12 hours) before slaughter?
2- Refrigeration or cooling carcasses?
3- In western slaughtering product unhygienic meat for the consumer?

**Q2/ Fill in the blank:**

1. Skin and remove the legs at the ---------------- and -------------- joints.
2. The saw and cleaver should be sterilized in hot ------°C water between carcasses. Power saws increase ------------------.
3. External fat is measured at the ------------ rib perpendicular to the outside fat at a point ---------- the length of the rib eye (longissumus) muscle.
4. High-priced cuts include: ----------, -----------, ------------ and ----------.
5. The percentage of Kidney, Pelvic, and Heart fat ----------, the percentage of retail cuts --------------.
6. Beef cutting process divided into pieces: -------------------- and -----------------------.

7. Maturity classification are A-------------------------, C----------------------------- and E--------------------------.

8. The USDA Standards include two separate grade designations ------------- grades and -------------- grades and are designated by the --------------.

## Q3/A/ Count the following:
1. How many USDA quality grades for beef?
2. Carcass factors used to calculate yield grade?
3. Type of the fat cover in beef carcass grading?
4. How many wholesale cuts that are then used to make retail cuts?

## Q3/B/ Write their purpose:
1. Beef carcass grading.
2. Refrigeration of carcasses.
3. Carcass dressing.
4. One rib is usually left on the hind quarter.

## Q4/
**1-** What do you know about **maturity** and mention effects on **tenderness**?

**2- Draw a chart for** Europe specification grid **(carcass grading)?**

## Q5/
A- Define beef cutting process, and then write the importance for butcher and consumer?

B- Write the difference between Bos indicus and *Bos Taurus*?

C- Numerate the: 1-slaughterhouses unit   2- High-Priced Cuts