

Advanced

Beef and Primal Cuts classwork

09/10

Classwork due by Thurs (09/12/19) by 4:00 p.m.

Which primal cut has the most retail cuts?

Cuts that come from the Rib primal respond best to what types of cooking methods?

What characteristics does the Loin primal cut have that make it the most expensive?

What are typical moist heat cooking methods?

What characteristics does the Loin primal cut have that make it the most expensive?

Why is the Sirloin primal considered tough?

What are dry heat methods?

What two retail cuts have to have the tenderloin?

What make the Brisket primal so tough?

From what primal cut does the Filet Mignon come from?

A cut of beef with little to no marbling are suited for what type of cooking methods?

What type of cooking methods are used for retail cuts that come from the rear of the Chuck primal cut?

What rib counts constitute the Prime Rib?

Tenderloin cuts are best suited for what cooking methods?

Why are the retail cuts that originate in the Rib primal so expensive?

What are the two Sirloin sub-primal cuts used for wholesale?

What cooking techniques best suited the Brisket primal cut?