

Beef Learning Laboratory Kit

CONTENTS

Learning Beef Breeds

- 12 breed prints—identification information is on the back of each print.
 - Angus, Brahman, Charolais, Chianina, Gelbvieh, Hereford, Limousin, Polled Hereford, Santa Gertrudis, Shorthorn, Simmental, and Texas Longhorn*
- 2 sets of polyethylene name/trait identification tags
 - *Breeds of Beef Cattle* (12)
 - *Beef Breed Traits* (12)
- 2 situation/task statements
 - *Beef Breeds: Match names with photos* (light red)
 - *Beef Breeds: Match names with traits* (blue)

Learning Beef Body Parts

- 1 poster—answers are on the back.
 - *Parts of a Beef Animal* (red)
- 1 set of polyethylene name piece identification tags
 - *Parts of a Beef Animal* (31)
- 1 situation/task statement
 - *Body Structure: Match names with parts* (red)

Learning Feet and Leg Structural Differences of Beef Cattle

- 1 poster—answers are on the back.
 - *Beef Feet and Leg Structure* (light blue)
- 1 set of polyethylene name description identification tags
 - *Beef Feet and Leg Structure* (12)
- 1 situation/task statement
 - *Feet and Leg Structure: Match names with diagrams* (light blue)

Interpreting a Medicine Label

- 1 poster—use to demonstrate proper medication injection sites
 - *Skeleton of a Beef Animal* (purple)
- 1 task and answer key
 - *Quality Assurance: Medication Label Task and Answer Key* (purple)

Identifying Medication Label and Insert Parts

- 2 posters—answers are on the back of each poster.
 - *Medication Label* (pink)
 - *Medication Insert* (yellow)
- 2 sets of polyethylene name piece identification tags
 - *Medication Label Parts* (7)
 - *Medication Insert Parts* (10)
- 1 situation/task statement
 - *Quality Assurance: Medication Label/Insert - Read and match the parts* (pink)

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CONTENTS *(continued)*

Identifying Cuts of Beef

- 8 prints—identification information is on the back of each print.
Arm Pot Roast, Blade Roast, Rib Roast, Rib Steak, Round Steak, Sirloin Steak, Tenderloin Roast, T-bone Steak
- 1 beef meat chart
 - *Beef Made Easy: Retail Beef Cuts and Recommended Cooking Methods* from the Cattlemen’s Beef Board and National Cattlemen’s Beef Association
- 1 situation/task statement
 - *Meat Cuts: Identify meat cuts and locations from live animal* (yellow)

Identifying Wholesale Cuts of Beef

- 1 chart—answers are on the back.
 - *Wholesale Cuts of Beef* *
- 1 set of polyethylene name piece identification tags
 - *Wholesale Cuts of Beef* (9)
- 1 situation/task statement
 - *Meat Cuts: Identify retail and wholesale meat cuts* (orange)

* This chart may also be used with the **Identifying Cuts of Beef** section to indicate where cuts of meat are located on the live animal; to indicate the different locations of low- and high-priced cuts of meat; and to discuss why proper injection techniques are important to quality assurance.

Handling Animals

- 1 poster
 - *Safe Animal Handling and Management - Farm Aerial View* (green)
- 1 set of polyethylene manipulatives
 - Safe Animal Handling: Cattle, Gates, Fencing, Loading Ramp or Chute, Person, Livestock Truck, Drawing of Farm Setting*
- 1 situation/task statement
 - *Quality Assurance: Demonstrate fence and gate arrangement* (green)

Miscellaneous

- 1 canvas carrying case (red)
- 1 medication bottle with label affixed
- 1 syringe-style pipette
- 75 Velcro dot sets
- 8 vinyl, adhesive labels
- 8 zipper pouches

Resources

- 1 *Assembly Instructions* (red)
- 1 *Educator’s Resource Materials Set* (red, coil-bound book)
- 1 *Educator’s Curriculum Guide* (pink, coil-bound book)
- 1 DVD - *Critical Points of Quality Assurance and Animal Care*