



Maryland 4-H Meats Judging and Identification: Breaking Carcasses into Primal and Retail Cuts

Carcass Fabrication Demonstration Videos on YouTube

The opportunity to watch the process of whole beef, pork and lamb carcasses being broke down into their respective primal and retail cuts (this process is called fabrication) can help youth improve their ability to identify cuts commonly used in 4-H skillathon and judging events. However, it is not always possible to have the local resources or facilities necessary to see this process in person. The following list of videos found on YouTube which highlight carcass fabrication is offered as an educational resource for 4-H volunteers, coaches and youth and does not serve as an endorsement by University of Maryland Extension. Terminology or fabrication methods used and appearance or descriptions of meat cuts portrayed in the videos may not always be in direct accordance with terminology, recommended processes or retail cuts used in 4-H meats related events.

Lamb

University of Kentucky: Sheep Fabrication - Retail Cuts

<https://www.youtube.com/watch?v=2zV8l-XQivU>

Beef

University of Kentucky: Beef Retail Fabrication

<https://www.youtube.com/watch?v=-PBGvoEFE74>

Beef Carcass Break Down 1 – butcher

<http://www.youtube.com/watch?v=mHOBGoYrXVQ>

Beef Carcass Break Down 2 – butcher

http://www.youtube.com/watch?v=EsE_bjAe21w&feature=related

Beef Carcass Break Down 3 – butcher

http://www.youtube.com/watch?v=j_p2iz9iq08&feature=related

Pork

University of Kentucky: Pork Fabrication - Retail Cuts

<https://www.youtube.com/watch?v=7sVVqx8vvA0>

Jeffrey Ruhalter how to butcher a pig

<http://www.youtube.com/watch?v=kA7-KCBPvss&feature=related>

Butchering A Pig

<http://www.youtube.com/watch?v=XQrIR-RPAJU&feature=related>

Butchering A Pig Part 2 – Primal Cuts

http://www.youtube.com/watch?v=Y_PbogtNrss&feature=endscreen&NR=1



Pork (continued)

Butchering A Pig Part 3 – Shoulder – Part 1

<http://www.youtube.com/watch?v=M3B8caNVVzQ&feature=related>

Butchering A Pig Part 4 – Shoulder for Sausage

<http://www.youtube.com/watch?v=dV9rwD4rDRI&feature=related>

Butchering A Pig Part 5 – Shoulder and Butt

<http://www.youtube.com/watch?v=ldjsl1q7N6o&feature=related>

Butchering A Pig Part 6 – Loin

<http://www.youtube.com/watch?v=XcdriPQJ5HE&feature=related>

Butchering A Pig Part 7 – Loin/Rib Chops

<http://www.youtube.com/watch?v=lsmtbF22py4&feature=related>

Butchering Pork Part 8 – Loin Roast and Ribs

<http://www.youtube.com/watch?v=gFWpUxANjGA&feature=related>

Butchering A Pig Part 10 – Loin Chops

<http://www.youtube.com/watch?v=eT5sXgTNTCc&feature=related>

Butchering a Pig- The Ham

<http://www.youtube.com/watch?v=t6GRt-KHrSY&feature=related>

Butchering A Pig part 12 – Ham Part 2

<http://www.youtube.com/watch?v=IMgro6dZ6E8&feature=related>

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