Beef Learning Lab 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 polystyrene name/trait identification tags
   - Breeds of Beef Cattle (12)
   - Beef Breed Traits (12)
2 situation/task cards
   - Match names with photos (light red)
   - 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 polystyrene name piece identification tags
   - Parts of a Beef Animal (31)
1 situation/task card
   - 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 polystyrene name description identification tags
   - Beef Feet and Leg Structure (12)
1 situation/task card
   - 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
   - Medication Label Task and Answer Key (purple)

Identifying Medication Label and Insert Parts
3 posters—answers are on the back of each poster.
   - Medication Label (pink)
   - Medication Insert (yellow)
   - Skeleton of a Beef Animal (purple)
3 sets of polystyrene name piece identification tags
   - Medication Label Parts (7)
   - Medication Insert Parts (10)
   - Skeleton of a Beef Animal (41)
2 situation/task cards
   - Medication Label/Insert - Read and match the parts (pink)
   - Match each part name to its correct location on the animal. (purple)
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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 card
  - 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 polystyrene name piece identification tags
  - Wholesale Cuts of Beef (9)
1 situation/task card
  - Identify retail and wholesale meat cuts (orange).

Handling Animals
1 poster
  - Safe Animal Handling and Management - Farm Aerial View (green)
1 set of polystyrene manipulatives
  cattle, gates, fencing, loading ramp or chute, person, livestock truck, drawing of farm setting
1 situation/task card
  - Demonstrate fence and gate arrangement (green)

Miscellaneous
1 canvas carrying case (red)
1 medication bottle with label affixed
1 syringe-style pipette
116 Velcro dot sets
9 vinyl, adhesive labels
9 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