



The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising

Kari Underly

Download now

[Click here](#) if your download doesn't start automatically

The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising

Kari Underly

The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising Kari Underly
The ultimate guide to beef fundamentals and master cutting techniques

An ideal training tool that's perfect for use in grocery stores, restaurants, foodservice companies, and culinary schools, as well as by serious home butchers, *The Art of Beef Cutting* provides clear, up-to-date information on the latest meat cuts and cutting techniques.

Written by Kari Underly, a leading expert in meat education, this comprehensive guide covers all the fundamentals of butchery and includes helpful full-color photos of every cut, information on international beef cuts and cooking styles, tips on merchandising and cutting for profit, and expert advice on the best beef-cutting tools.

- This is the only book on the market to include step-by-step cutting techniques and beef fundamentals along with information on all the beef cuts from each primal
- Includes charts of NAMP/IMPS numbers, URMIS UPC codes, and main muscles for each beef cut; Latin American cut names and cooking methods; and cooking tips for each cut for easy reference
- The author is an expert meat cutter who has developed some of the newest meat cuts for the National Cattlemen's Beef Association and created their current retail beef cut charts

The Art of Beef Cutting is the perfect reference and training manual for anyone who wants to master the basic techniques of beef fabrication.

From the Book: Shoulder Center

What a great beef find! This shoulder center is readily available and a great addition to any meat case and menu. Low labor, high profitability, and a happy steak consumer are all packed into this great offering. The shoulder center can make an excellent alternative for moderately priced steak or a great stir-fry, and it is excellent for kabobs.

Location and Composition

The shoulder center is contained within the larger muscle group called the shoulder clod. The main muscle contained in the shoulder center is the triceps brachii.

Cuts

Beef Shoulder Center (Ranch) Steak, Boneless

Beef Shoulder Center (Ranch) Steak Thin, Boneless

Ethnic Cuts

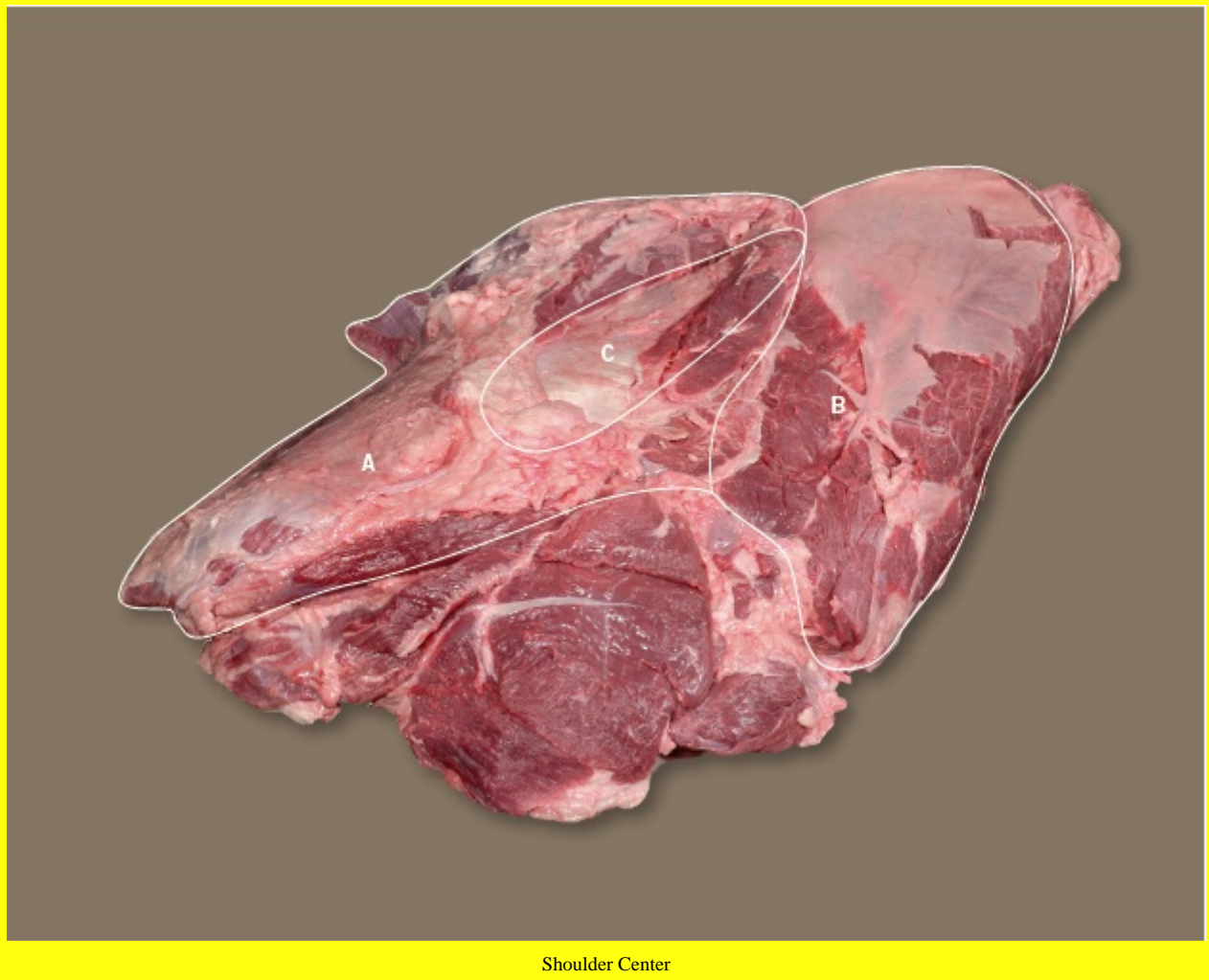
Bistec Ranchero

Beef Shoulder Center Pepper Steak

1 Beef Shoulder Clod

The shoulder is composed of three main muscles:

- A. Shoulder Center – triceps brachii
- B. Top Blade – infraspinatus
- C. The teres major is not attached.



Shoulder Center

From the Book: Meat Purchase Specifications

Check out a chart from the book on meat purchase specifications.

[!\[\]\(3e2231b1ad3ca8da8658228c00dd08e0_img.jpg\) **Download** The Art of Beef Cutting: A Meat Professional's Gui ...pdf](#)

[!\[\]\(5361750c22c4e047a52f4eac1ec2d4cc_img.jpg\) **Read Online** The Art of Beef Cutting: A Meat Professional's G ...pdf](#)

Download and Read Free Online The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising Kari Underly

From reader reviews:

Kenny Hardy:

Do you have favorite book? If you have, what is your favorite's book? Book is very important thing for us to understand everything in the world. Each e-book has different aim or perhaps goal; it means that reserve has different type. Some people truly feel enjoy to spend their a chance to read a book. They may be reading whatever they get because their hobby will be reading a book. Why not the person who don't like reading through a book? Sometime, man feel need book when they found difficult problem or exercise. Well, probably you should have this The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising.

Leslie Woodson:

This The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising are usually reliable for you who want to be considered a successful person, why. The explanation of this The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising can be one of the great books you must have will be giving you more than just simple reading through food but feed you with information that perhaps will shock your preceding knowledge. This book will be handy, you can bring it just about everywhere and whenever your conditions in e-book and printed versions. Beside that this The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising forcing you to have an enormous of experience such as rich vocabulary, giving you test of critical thinking that we realize it useful in your day pastime. So , let's have it and luxuriate in reading.

Patrice Eubanks:

The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising can be one of your beginning books that are good idea. We recommend that straight away because this book has good vocabulary that will increase your knowledge in vocab, easy to understand, bit entertaining but nonetheless delivering the information. The writer giving his/her effort to get every word into pleasure arrangement in writing The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising yet doesn't forget the main level, giving the reader the hottest and based confirm resource info that maybe you can be among it. This great information can drawn you into completely new stage of crucial pondering.

Kyle Cook:

A lot of book has printed but it takes a different approach. You can get it by internet on social media. You can choose the best book for you, science, comic, novel, or whatever simply by searching from it. It is named of book The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising. You can add your knowledge by it. Without leaving behind the printed book, it could add your knowledge and make a person happier to read. It is most crucial that, you must aware about book. It can bring you from one destination for a other place.

Download and Read Online The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising Kari Underly #C0587U2VZPS

Read The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising by Kari Underly for online ebook

The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising by Kari Underly Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising by Kari Underly books to read online.

Online The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising by Kari Underly ebook PDF download

The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising by Kari Underly Doc

The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising by Kari Underly Mobipocket

The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising by Kari Underly EPub