

Name: _____

Aligned to the following standards:

CS.02; FFA.CS-O; FFA.CS-P; FFA.PL-A; FFA.CS-N; AG2; CCSS.ELA.RI.9-10.2; CCSS.ELA.W.9-10.2; CCSS.ELA.WHST.9.10.4; MP1; MP6; CRP.02; CRP.04; CRP.08

Appendix 2: Beefing Up Community Service

Bell Ringer

Directions:

In **purple**, circle the everyday product(s) produced from beef cattle.



Chewing Gum



Chalk



Tennis Racquet Strings



Steak

Check with your teacher to see if you circled the correct item(s)!

Why did you choose the item(s) above that you did? What surprised you about this activity?

In three to five images, depict your knowledge of the beef production industry.

Do you feel that beef cattle impact you every day? Why or why not?

Name: _____

Part 1

Directions:

Read the article "Beefing Up Community Service" in the fall 2022 issue of *FFA New Horizons* and complete the following activities.

Name and draw the state the Rio Rico FFA is in.

What breed of cattle did the chapter start with?

What does this breed look like?

In your own words, why do you think this project was beneficial to students regardless of their interests or future career aspirations?

About how long does it take for the students to raise a calf to market weight?

- a. 7 months
- b. 7 years
- c. 8 months
- d. 12 months

According to the chapter's advisor, what is the biggest gain from completing this project?

How many head of cattle did the chapter start with?

- a. 7
- b. 10
- c. 12
- d. 20



Name: _____

Part 2

Directions:

Using the Farm Credit Knowledge Center, <https://www.farmcreditofvirginias.com/knowledge-center/blog/beef-cattle-production-and-lifecycle>, complete the following activities.

What are the three categories of beef cattle production?

(1)

(2)

(3)

In your own words, what is the purpose of each of these categories of beef cattle production?

(1)

(2)

(3)

How does understanding the different categories of cattle production impact you and your perception of the industry?



If you had to draw a picture to describe each of these three categories for someone that is unfamiliar with the beef cattle industry, what would that look like? Draw your thoughts and label them in the space below.

Name: _____

Directions:

Using the image below, complete the activities.

BEEF CATTLE LIFECYCLE

Beef cattle are bred and raised to withhold different roles within the system to help maintain the industry.



A cow will calve either a female (heifer) or male calf (bull calf). Gestation time is 285 days.

The heifer will be raised and prepared to be bred.



A bull will breed naturally or give semen for artificial insemination.

Heifers may enter the beef production cycle or be kept on the farm to breed.

A bull calf may enter the beef production cycle as a steer (castrated) or be kept as a bull for future breeding purposes.

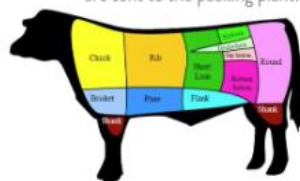
Cattle will continue to graze and may be fed supplemental feed to meet nutritional requirements as they grow and mature.



Cattle are finished in different ways. Some are sent to feedyards and some stay on the farm. Cattle may be finished on grass or grain.



Once cattle meet market weight they are sent to the packing plant.



FARM CREDIT
KNOWLEDGE CENTER

www.FarmCreditofVirginias.com @FCKnowledgeCenter

©National FFA Organization 2022

Cow/Calf: In your own words, describe a cow/calf operation in a way that someone unfamiliar with agriculture would understand.

Purpose:

Impact on the agriculture industry:

Impact for the consumer:

Backgrounding or Stocker: In your own words, describe a backgrounding or stocker operation in a way that someone unfamiliar with agriculture would understand.

Purpose:

Impact on the agriculture industry:

Impact for the consumer:

Finishing: In your own words, describe a finishing operation in a way that someone unfamiliar with agriculture would understand.

Purpose:

Impact on the agriculture industry:

Impact for the consumer:

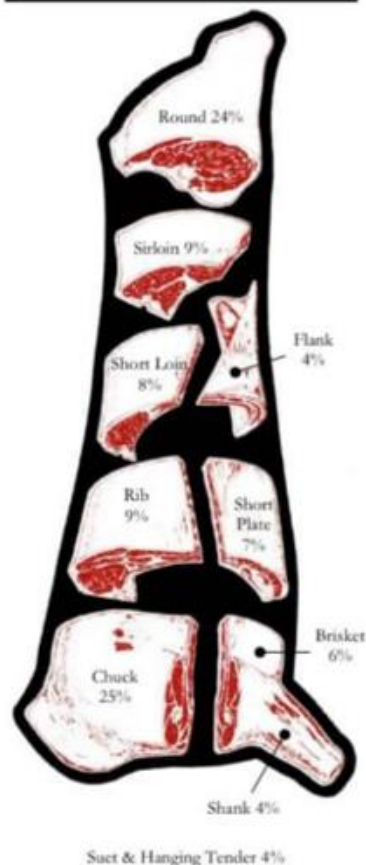
Name: _____

Part 3

Directions:

Now that you understand the on-farm production process, let's take a look at the products that come from the finished market-weight beef animal.

610 lbs. Beef
(on the rail)



430 lbs. Retail Cuts
(cut & wrapped, bring home)

- **Round 103.2 lbs.**
Round Steak
Rump Roast
Sirloin Tip Steak
Pikes Peak Roast
Cubed Steaks
Stew Beef & Ground Beef
- **Sirloin 38.7 lbs**
Sirloin Steak
Stew Beef & Ground Beef
- **Short Loin 34.4 lbs.**
Porterhouse Steak
T-Bone Steak
Stew Beef & Ground Beef
- **Flank 17.2 lbs.**
Flank Steak
Short Ribs
Ground Beef
- **Rib 38.7 lbs.**
Rib Eye Steak
Rib Steaks
Back Ribs
Stew Beef & Ground Beef
- **Short Plate 30.1 lbs.**
Skirt Steak
Short Ribs
Ground Beef
- **Chuck 107.5 lbs.**
Chuck Roast or Steak
Arm Roast or Steak
Short Ribs
Stew Beef & Ground Beef
- **Brisket 25.8 lbs.**
Brisket
- **Shank 17.2 lbs.**
Shank Soup Bone
Stew Beef & Ground Beef
- **Suet & Hanging Tender 17.2 lbs.**

When a beef animal is processed, the live weight does not correspond to the final hanging weight. A processor can expect weight loss due to loss of hide, hooves, head, organs, etc. The hanging weight will be approximately 61% of the live weight.

Using that percentage, calculate the hanging weight of the following steers.

1. Live weight: 1,234 lbs → Hanging weight: _____ lbs
2. Live weight: 1,421 lbs → Hanging weight: _____ lbs
3. Live weight: 1,287 lbs → Hanging weight: _____ lbs

Study the image to the left. Why do you think the total retail cut weight is lower?

Identify three cuts that you are familiar with or have heard of and identify how that cut could be prepared for a meal (Ex. grill, fry, bake, etc.).

1. Cut: _____ Preparation: _____
2. Cut: _____ Preparation: _____
3. Cut: _____ Preparation: _____

How does understanding where meat cuts come from and how to prepare them help you to become a better consumer?

Image sourced from: Ag 101-National Agricultural Institute,
www.national-ag-institute.org.

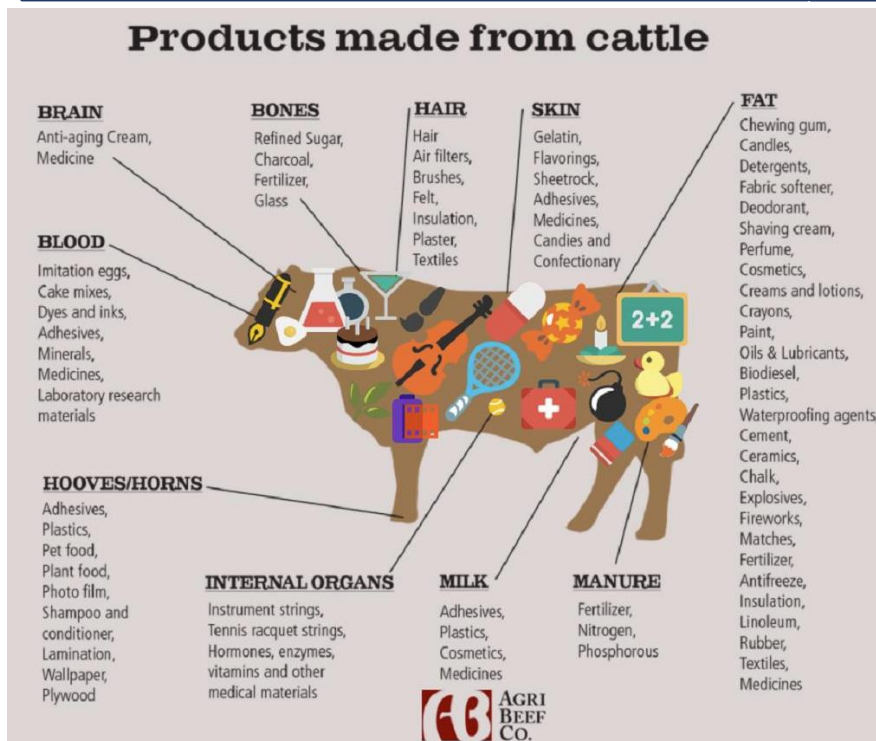
Name: _____

Part 4

Directions:

Once we have the meat products that we can consume, what happens to all the other parts of the beef animal that we do not directly consume as meat? Using the image below, identify a product that you have in your home, school or backpack that fits into each category in the table. Draw a picture of what the product looks like.

<u>Brain</u> Name of Product: _____	Image:
<u>Bones</u> Name of Product: _____	Image:
<u>Hair</u> Name of Product: _____	Image:
<u>Skin</u> Name of Product: _____	Image:
<u>Fat</u> Name of Product: _____	Image:
<u>Internal Organs</u> Name of Product: _____	Image:
<u>Hooves/Horns</u> Name of Product: _____	Image:



Considering what you now know about cattle production, what would you say to someone who says the livestock industry is wasteful?

Could you go a day without using and/or consuming products that come from the beef cattle industry? Why or why not?

Using one emoji, how do you feel about the beef cattle industry?

Explain why you chose the emoji you did.

