



BUTCHER BEEF CUT MODELS™

CERTIFICATE OF COMPLETION



Key areas addressed:

Introduction to:

- 1) Beef Cattle Anatomy
- 2) Cattle Harvesting Procedures
- 3) Beef Carcass Fabrication

Student name

has successfully completed the Introduction to Butcher Beef Cuts Curriculum

On _____

Date

From _____

Name of school/organization

Teacher Signature