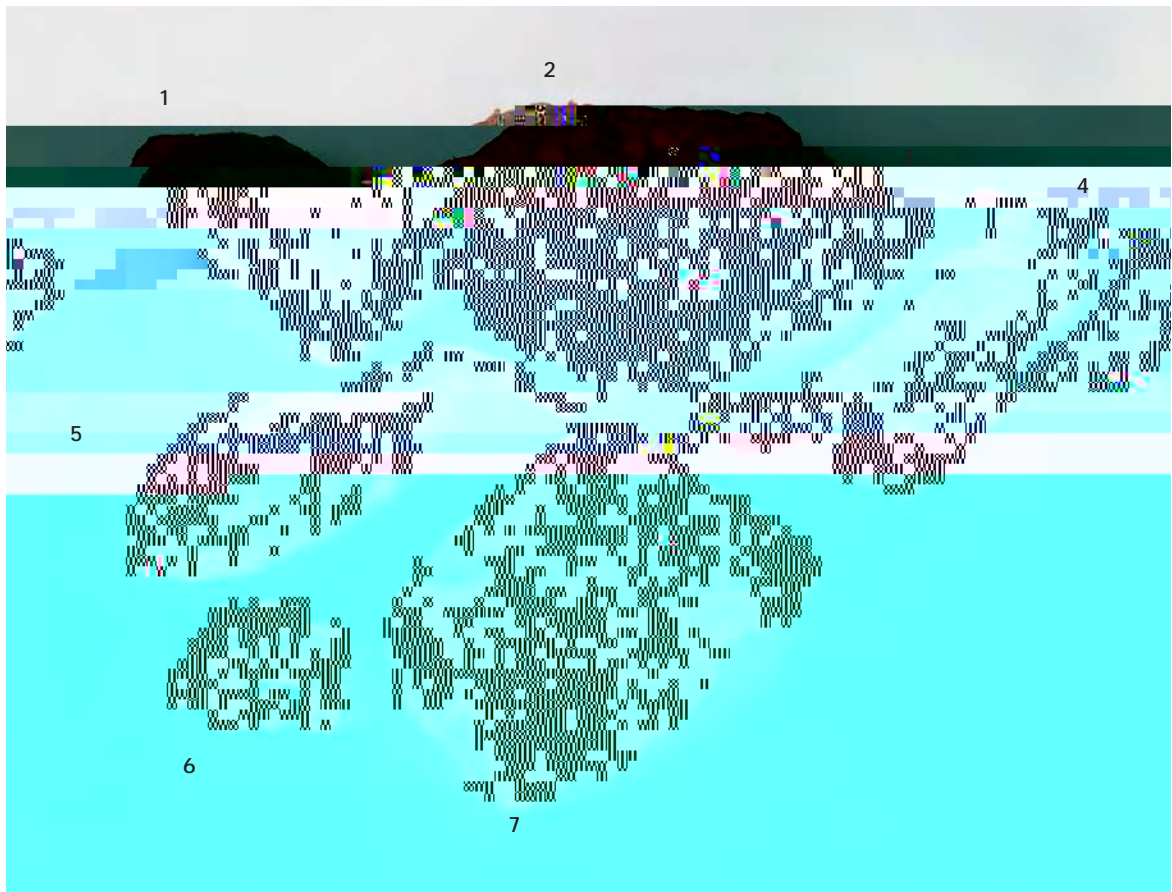




Culinary Institute
of America

FOOD ID FROM CIA

BEEF CHUCK



These cuts of meat are from the primal cut known as the chuck:

- | | |
|--------------------------|------------------|
| 1. Trimmed shoulder clod | 5. Top blade |
| 2. Chuck roll | 6. Shoulder stew |
| 3. Skirt steak | 7. Brisket |
| 4. Trimmed skirt steak | |

Bachelor's and Associate Degree Programs for the Food and Hospitality Industry

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