

BEEF CHUCK



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

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



**THE RIGHT INGREDIENTS FOR YOUR CAREER:
BACHELOR'S AND ASSOCIATE DEGREE PROGRAMS**

The Culinary Institute of America | Hyde Park, NY | 1-800-CULINARY (285-4627) | www.ciachef.edu