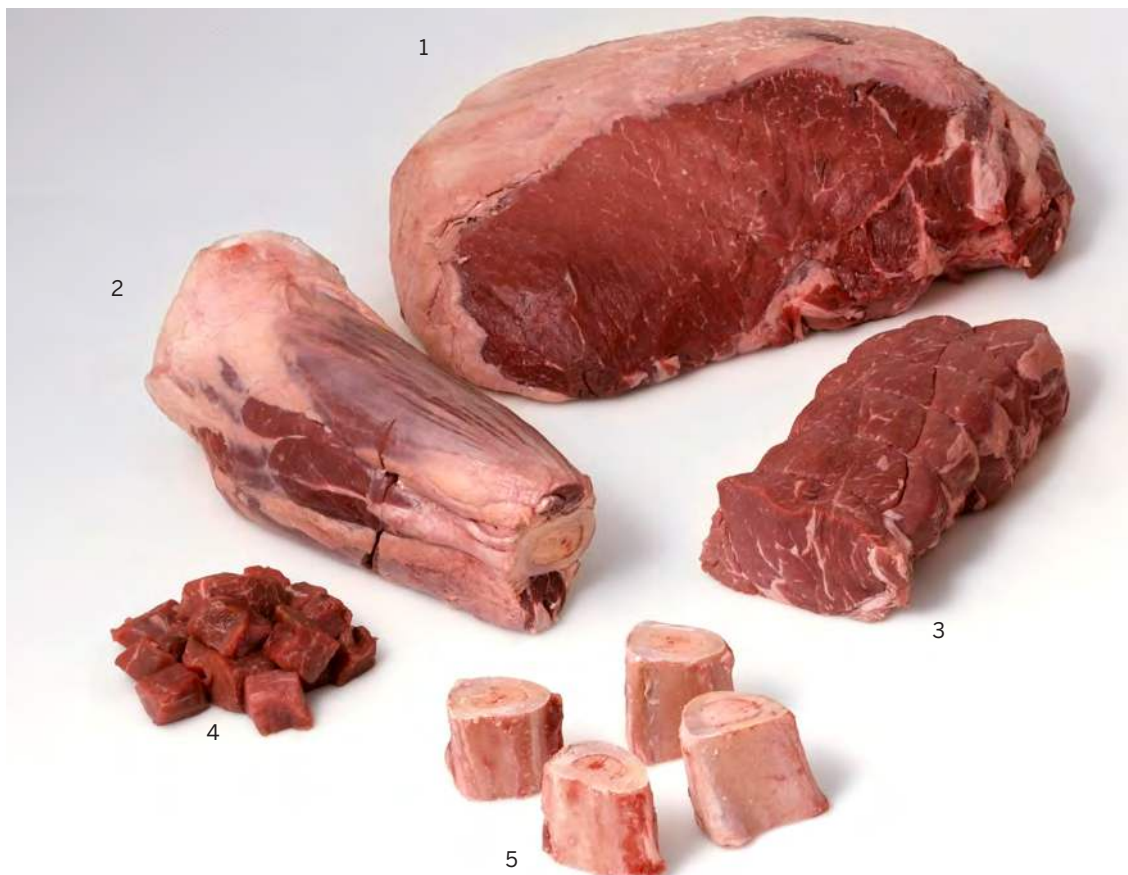




Culinary Institute  
of America

# FOOD ID FROM CIA

## BEEF ROUND



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

1. Top round
2. Hind shank
3. Top round tied as a roast
4. Shank stew
5. Marrow bones

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

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