



# The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising

*Kari Underly*

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**The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising** Kari Underly  
**The ultimate guide to beef fundamentals and master cutting techniques**

An ideal training tool that's perfect for use in grocery stores, restaurants, foodservice companies, and culinary schools, as well as by serious home butchers, *The Art of Beef Cutting* provides clear, up-to-date information on the latest meat cuts and cutting techniques.

Written by Kari Underly, a leading expert in meat education, this comprehensive guide covers all the fundamentals of butchery and includes helpful full-color photos of every cut, information on international beef cuts and cooking styles, tips on merchandising and cutting for profit, and expert advice on the best beef-cutting tools.

- This is the only book on the market to include step-by-step cutting techniques and beef fundamentals along with information on all the beef cuts from each primal
- Includes charts of NAMP/IMPS numbers, URMIS UPC codes, and main muscles for each beef cut; Latin American cut names and cooking methods; and cooking tips for each cut for easy reference
- The author is an expert meat cutter who has developed some of the newest meat cuts for the National Cattlemen's Beef Association and created their current retail beef cut charts

*The Art of Beef Cutting* is the perfect reference and training manual for anyone who wants to master the basic techniques of beef fabrication.



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Spent a free time for you to be fun activity to perform! A lot of people spent their free time with their family, or all their friends. Usually they performing activity like watching television, going to beach, or picnic from the park. They actually doing same task every week. Do you feel it? Would you like to something different to fill your personal free time/ holiday? Could possibly be reading a book may be option to fill your totally free time/ holiday. The first thing that you ask may be what kinds of book that you should read. If you want to try look for book, may be the publication untitled The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising can be excellent book to read. May be it might be best activity to you.

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