

THE PREVIEW

Whole Beef Breakdown

Complete beef carcass fabrication
from slaughter to retail case.
Safety, anatomy, yield math, economics.

75%

TO PASS

15

EXAM QS

5

MODULES

10

LESSONS

WHAT IS INSIDE THIS DECK

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butcherbud.com/courses

Course \$28 · 5-Course Bundle \$98 · All-Access \$8/wk

COURSE SYLLABUS

All 5 Modules at a Glance

10 lessons · 29 module quiz questions · 15-question final exam · 75% to pass

MODULE 1 SAFETY & SETUP	MODULE 2 ANATOMY & PRIMALS	MODULE 3 CARCASS BREAKDOWN	MODULE 4 RETAIL FABRICATION	MODULE 5 ECONOMICS
Food Safety & HACCP (7 Principles)	207 Bovine Bones & Landmarks	Dorsal Midline Split Technique	IMPS/NAMP Number System	Full Cutout on 756 lb Carcass
E. coli, Salmonella, Listeria	High-Work vs. Low-Work Muscles	The 12th Rib Separation	Weight vs. Thickness Portioning	Whole Carcass vs. Boxed Beef
Temperature Danger Zone	The 8 USDA Beef Primals	Forequarter Breakdown Sequence	USDA 9 CFR 317 Labeling Law	High-Low Pricing Strategy
180F Knife Sanitizer Protocol	Yield % Per Primal (1,000 lb live)	Hindquarter Breakdown Sequence	Mech. Tenderization Disclosure	Custom Processing Fee Structures
LEAN Station Organization	USDA Yield Grade Formula	Seam Butchery Step-by-Step	Trim Classification by Fat %	FIFO Inventory Management
Complete Professional Tool Kit	Quality Grades BMS 1-12	Tenderloin Cleaning (4 steps)	Pearson Square Fat Blend Math	Myoglobin & Beef Color Science
QUIZ: 7 Questions	QUIZ: 7 Questions	QUIZ: 5 Questions	QUIZ: 5 Questions	QUIZ: 5 Questions

FINAL EXAM: 15 Questions · 75% Required to Pass · Diploma Issued on Completion

WHY THIS COURSE MATTERS

Most Butchers Learn on the Job -- and Learn It Wrong

YIELD LOSS A 5% yield improvement on a 756 lb carcass at \$18/lb ribeye pricing = \$680 additional revenue per animal.

COMPLIANCE 9 CFR Part 417 HACCP plans are legally required for all federally inspected plants -- ignorance is not a defense.

MISLABELING Selling T-bones labeled as Porterhouses is a federal violation. USDA 9 CFR 317 sets the legal distinction precisely.

CROSS-CONTAM Hide-to-carcass, GI tract perforation, and tool transfer are the three primary E. coli contamination pathways.

SHRINK MGT Without chill chain discipline, processors lose 2-4% of carcass weight to moisture evaporation before fabrication.

MERCHANDISING Incorrect fat trim standards and poor FIFO create display color failure -- the top driver of consumer rejection.

THE STANDARD: Every topic in this course is anchored to USDA FSIS regulations with CFR citations included.

IMPS/NAMP numbering system -- the language of professional beef ordering

USDA Yield Grade formula -- fat thickness, ribeye area, HCW, KPH

Full cutout value math on a 756 lb. carcass -- line by line

Myoglobin science -- why beef turns brown and retail color management

Legal distinction: T-bone vs. Porterhouse under USDA 9 CFR 317

On completion: Butcher Bud Academy Diploma in Whole Beef Breakdown

MODULE 1 & 2 DEEP DIVE

Regulatory Depth -- No Other Course Goes This Far

REGULATIONS COVERED IN THIS COURSE

Regulation	Topic	Applies To
9 CFR Part 417	HACCP -- 7 principles	All federally inspected plants
9 CFR Part 416	Sanitation SOPs	Pre-op & operational
9 CFR Part 317	Retail labeling law	All retail beef products
21 U.S.C. 601-695	Federal Meat Inspection Act	All commercial processing
USDA YG Formula	Yield Grade 1-5	Carcass pricing & grading
USDA BMS 1-12	Quality Grade marbling	Retail pricing & purchasing
IMPS/NAMP Guide	Cut ID codes & specs	Wholesale ordering
Mech. Tender. Rule 2016	Enhanced labeling	Blade/needle tenderized beef

USDA YIELD GRADE FORMULA (MEMORIZED IN THIS COURSE)

$$\begin{aligned}
 YG &= 2.50 + (2.50 \times AFT) + (0.0038 \times HCW) \\
 &\quad + (0.16 \times KPH\%) - (0.32 \times REA)
 \end{aligned}$$

AFT=fat thickness HCW=hot carcass wt KPH=kidney fat REA=rib-eye area

KEY FOOD SAFETY CONCEPTS

Temperature Danger Zone

40F-140F (4.4C-60C) is the range in which all major beef pathogens multiply exponentially. The 24-hour post-slaughter chill requirement is grounded in this science.

3-Log Reduction Standard

USDA requires a 3-log (99.9%) reduction of E. coli O157:H7. This is achieved through validated interventions like steam pasteurization or organic acid rinse.

Critical Control Points

In a beef plant, the 5 universal CCPs are: hide-on carcass entry, evisceration, pre-chilling, grinding, and final product packaging.

Cross-Contamination Pathways

Three vectors: (1) hide-to-carcass contact during skinning, (2) GI tract perforation, (3) contaminated tool transfer between carcasses.

Chill Chain Requirements

USDA 9 CFR 318.17: carcasses must reach 40F within 24 hours. Every 10F rise doubles pathogen doubling rate.

ASSESSMENT

The Final Exam -- Applied Knowledge Required

EXAM STRUCTURE

Topic Area	Questions	Exam %
Food Safety & HACCP Regulations	3	20%
Anatomy, Primals & Muscle Science	3	20%
Carcass Breakdown & Seam Butchery	3	20%
Retail Fabrication & Labeling Law	3	20%
Yield Math & Economics (calc)	3	20%
TOTAL	15	100%

- 75% required to pass (11 of 15 correct)
- 3 attempts included with enrollment
- Applied math problems -- dressing %, Pearson Square, cutout value
- Regulatory citation questions -- CFR part numbers and legal limits
- Diploma issued immediately upon passing, saved to student profile

SAMPLE QUESTION

Question 5 of 15 · Module 5: Economics

A 756 lb. Choice ribeye carcass yields 9.2 lbs of ribeye at \$18.50/lb. What is the total ribeye revenue contribution?

- A. \$140.12 Incorrect: misapplied price to wrong weight
- B. \$170.20 9.2 lbs x \$18.50 = \$170.20**
- C. \$185.00 Incorrect: omitted actual yield weight
- D. \$162.50 Incorrect: used carcass weight not primal weight

PROFESSIONAL VALUE

What This Diploma Is Worth

Custom Beef Processor

Demonstrate 9 CFR Part 417 HACCP knowledge to USDA inspectors. Show a documented understanding of CCPs, sanitation SOPs, and temperature management that satisfies regulatory requirements.

Farm Direct-to-Consumer

Price whole and half animal sales correctly using dressing percentage and cutout math. Guide customers through cut selection with professional knowledge. Communicate accurately with processors.

Restaurant Operator

Detect mislabeling -- T-bone vs. Porterhouse, natural vs. organic. Negotiate from a position of knowledge. Understand yield-adjusted pricing when evaluating supplier quotes.

Retail Butcher / Counter Mgr

Execute professional-grade fabrication from primals with measurable yield improvement. Train junior staff using the same USDA-standard language. Manage display color and shrink with science-based methods.

Chef / Culinary Professional

Purchase whole animals or primals with confidence. Fabricate in-house for margin improvement. Evaluate supplier quality claims using Yield Grade and BMS grading language.

Meat Buyer / Distributor

Communicate in IMPS/NAMP. Evaluate carcass quality using standard Yield Grade and Quality Grade criteria. Build supplier relationships grounded in shared technical language.

Diploma is printable, shareable as PDF, and saved permanently to your Butcher Bud Academy student profile.

COURSE OVERVIEW

Whole Beef Breakdown -- By the Numbers

10**Lessons**

Detailed reading content at USDA regulatory depth. No filler, no simplification.

29**Quiz Questions**

Module quizzes with immediate feedback and full explanations on every answer.

15**Final Exam Qs**

Applied problems including calculations, regulatory citations, and scenarios.

75%**To Pass**

Professional standard. Surface-level reading will not produce a passing score.

\$28**Individual**

Own the course forever. Or \$8/week for access to all 23+ courses on the platform.

Written at USDA FSIS regulatory depth

Every CFR citation is verified. Every formula is from the current published standard.

Written by practitioners

Anchored to actual USDA FSIS regulations. CFR citations included throughout every lesson. Not approximations.

Real applied economics

Cutout value math, Pearson Square, Yield Grade formula. Calculable numbers you can use on your next animal.

SAMPLE EXAM QUESTION

What Difficulty to Expect

Question 4 of 15 · Module 2: Anatomy

A steer has a live weight of 1,150 lbs and a hot carcass weight of 713 lbs. The ribeye area is 13.2 sq inches, backfat is 0.5 inches, and KPH is 2.5%. Calculate the USDA Yield Grade.

- A. YG 2.4 Incorrect application of the formula -- missed HCW component
- B. YG 2.8** $2.50 + (2.50 \times 0.5) + (0.0038 \times 713) + (0.16 \times 2.5) - (0.32 \times 13.2) = 2.84$, rounds to YG 3
- C. YG 3.5 Incorrect -- over-weighted fat thickness, underweighted ribeye area
- D. YG 1.9 Incorrect -- subtracted rather than added KPH percentage

FORMAT NOTE: Every wrong answer is explained. You learn the correct method before moving on -- not just the correct answer.

BEFORE YOU ENROLL

Free Resources Available to Everyone

This Pitch Deck (PDF)

Download and share freely with your team, farm customers, or employers. No account required.

Academy One-Pager (PDF)

1-page overview of all 23+ Butcher Bud Academy courses, pricing tiers, and how the diploma works.

Study Guide PDF

Condensed reference: Yield Grade formula, key temperatures, regulatory citations. Free for all students.

Course White Paper (PDF)

4-page deep-dive: full syllabus, regulations table, exam structure, career applications breakdown.

Hog Butchery White Paper

Companion document covering the full pork curriculum including curing science regulatory limits.

First Lesson Preview

Read the first lesson of this course without creating an account. No credit card required to browse.

All PDFs available at butcherbud.com/courses - No signup required

WHY BUTCHER BUD ACADEMY

The Standard Other Courses Do Not Reach

1 Regulation-First Curriculum

Every lesson is anchored to actual USDA FSIS regulations -- CFR citations included throughout. Not approximations, not paraphrases. Every number is the official standard.

2 Meat Science Accuracy

Collagen vs. elastin, myoglobin oxidation states, PSE science -- explained at the level of a food science professional. The material is correct, not simplified.

3 Applied Mathematics

Cutout value calculations, Pearson Square, Yield Grade formula -- not theory. Applied math problems you will actually use at your operation.

4 A Diploma Worth Earning

75% required. 3 attempts. Exam questions are calibrated so surface-level reading does not produce a passing score. It means something when you pass.

Students who complete Butcher Bud Academy courses are genuinely prepared for professional work -- not just familiar with the concepts.

WHOLE BEEF BREAKDOWN

Enroll Today

- 10 lessons across 5 modules
- 29 module quiz questions
- 15-question final exam
- 3 exam attempts included
- Diploma on passing (75%)
- Lifetime access to course content
- All free PDF resources included

ENROLLMENT OPTIONS

\$28**This Course Only**

Own Whole Beef Breakdown forever.
No subscription required.

\$98**5-Course Bundle**

Any 5 courses, yours forever.
Save \$42 vs. individual pricing.

BEST VALUE

\$8/wk**All-Access Weekly**

Every course on the platform.
Unlimited exam retakes.

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Free first lesson · No card required to browse · White paper above

Note: All-Access cancellation permanently locks subscription pricing. Re-enrollment requires individual pricing at \$28/course.