



Pork Worksheet

Objective(s):

Students will be able to name the primal cuts of pork.

Students will comprehend that the cuts of meat from pork can be broken down into smaller ones, as well as, discover the overall quality of a pork cut.

Indiana Academic Standards:

Sixth – Eighth Grade Science Standards

6-8.LST.2.1: Cite specific textual evidence to support analysis of science and technical texts.

National Agricultural Literacy Outcomes

Food, Health, and Lifestyle Outcomes

T3.3-5.g. Identify agricultural products (foods) that provide valuable nutrients for a balanced diet.

Materials:

Writing utensil

Student worksheet

Scissors

Glue



Name: _____

PORK

Primal cuts are the large cuts of meat. Retail cuts are the meat selections you will find for sale at the grocery store. A basic understanding of primal cuts and retail cuts helps you better understand what meat is available for purchase. **Research and use the clues to match the correct primal cuts of pork on this page with the correct part of the pig on the back of this sheet.**

SHOULDER

This primal portion provides a variety of retail cuts like the blade steak, shoulder roast and sausage.

SIDE

This is where many of the meat trimmings come from. The side provides retail cuts like bacon and pork spareribs.

LOIN

This is the highest quality cut of meat located on the pig's back, which has the least amount of fat. A retail cut example from this would be the pork chops, pork back ribs and pork tenderloin.

PICNIC SHOULDER

This cut of meat is located where the pig's muscles get a lot of work as they use it to walk daily. An example of a retail cut from this would be arm pork roast or picnic roast, boneless.

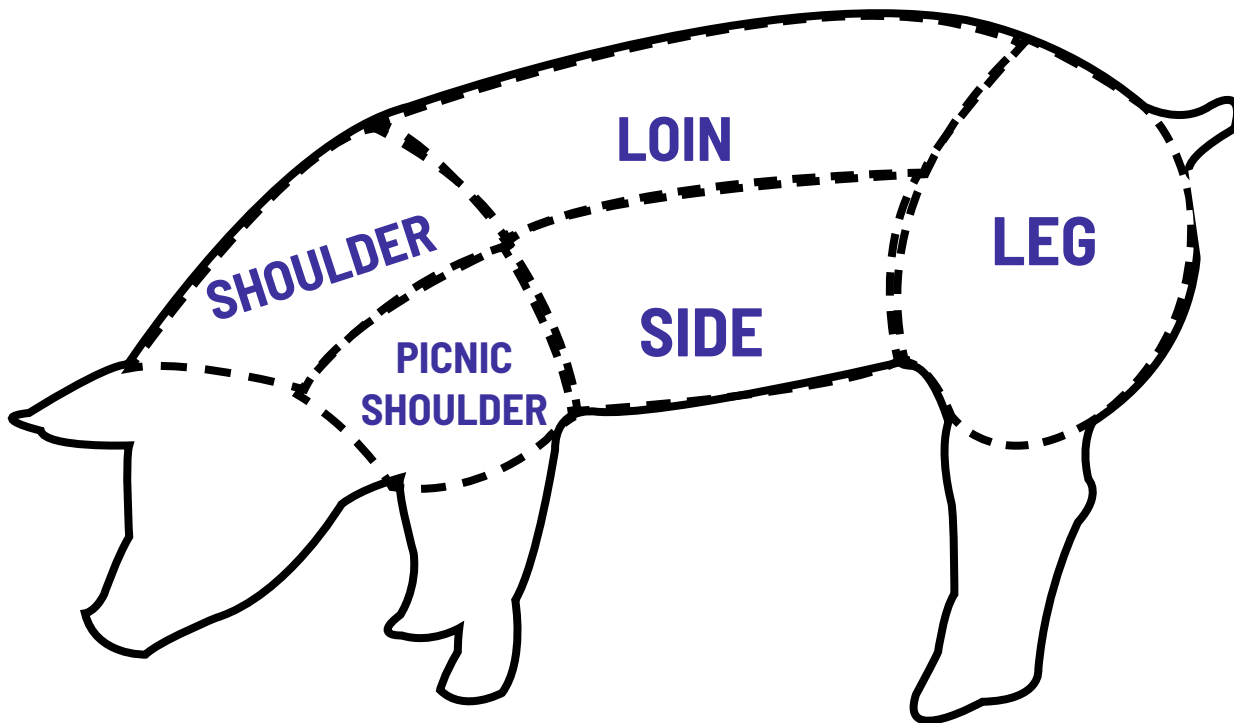
LEG

This is where the ham for a ham sandwich comes from. The ham is at the rear of the pig.





Teacher Answer Key



Supplemental Information

- White County has the most pigs in our state.
- Indiana is ranked fifth in the country for pork farming.
- Pork is the #1 animal protein consumed in the world.
- Each market hog has up to 371 servings of pork.
- Indiana pork farmers contribute over \$3 billion each year to Indiana's economy.
- Indiana pork producers create enough supply for every person in Indiana, plus millions more.
- **Careers:** Feed nutritionist, farrowing house manager, breed manager and meat scientist