

WHERE'S THE MEAT?

2023 El Paso County 4-H
Meat Quality Assurance Clinic



Name: _____

1. Match each term with its definition.

- | | |
|--------------|--|
| _____ Lamb | a. Meat from sheep over 15 months old; usually undesirable |
| _____ Beef | b. Meat from young goats |
| _____ Chevon | c. Meat from pigs |
| _____ Mutton | d. Meat from cattle; usually steers or heifers |
| _____ Pork | e. Meat from sheep under 15 months old |

2. Circle what kind of meat come from your market project.

Lamb

Beef

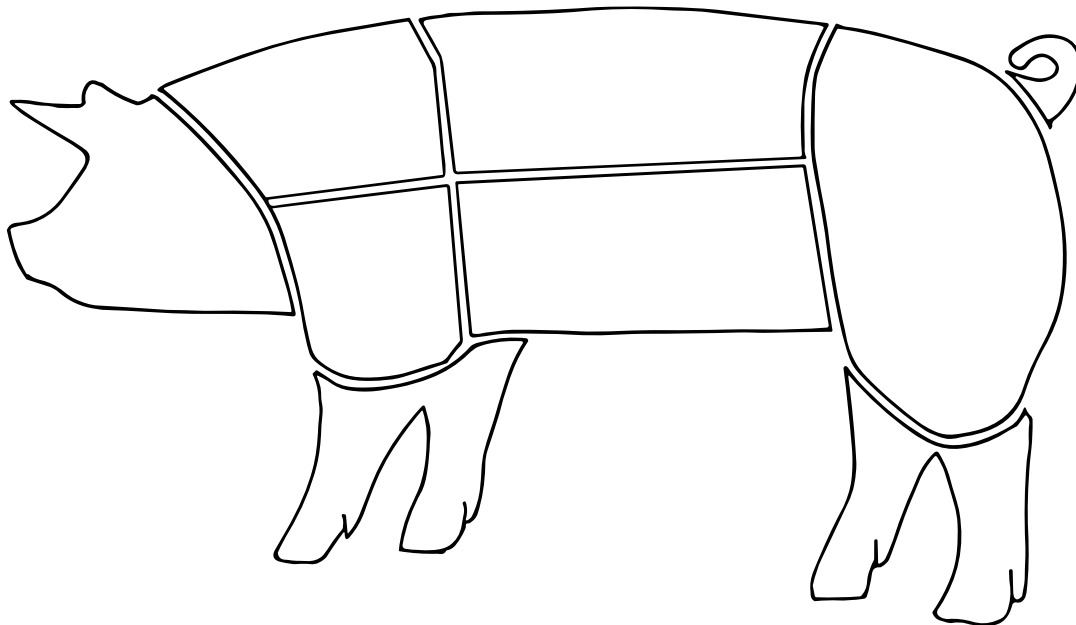
Chevon

Mutton

Pork

3. What is the average dressing percentage of pigs? _____

4. Label the wholesale cuts of pork.



5. True or False: Pork offal (organs like the heart or stomach) have a variety of uses. True False

6. Use the word bank to list the retail cuts that come from each wholesale cut.

Boston Butt	Loin	Ham
Picnic Shoulder	Belly	Other

Baby Back Ribs
Bacon
Center Cut Slices (Ham Steaks)
Country Style Ribs

Feet
Pork Chops
Pork Steak
Shoulder Roast

Snout
Spare Ribs
Tenderloin Roast
Whole Ham

7. Identify the following retail cuts.

