

Lesson One – Pig Anatomy & Pork Cuts

Lesson Overview

Understand the main internal anatomy of a pig and the external pork cuts of a pig. The purpose is to gain an understanding of the parts and function of the internal organs.

Lesson Objectives

After completing this lesson, participants will be able to:

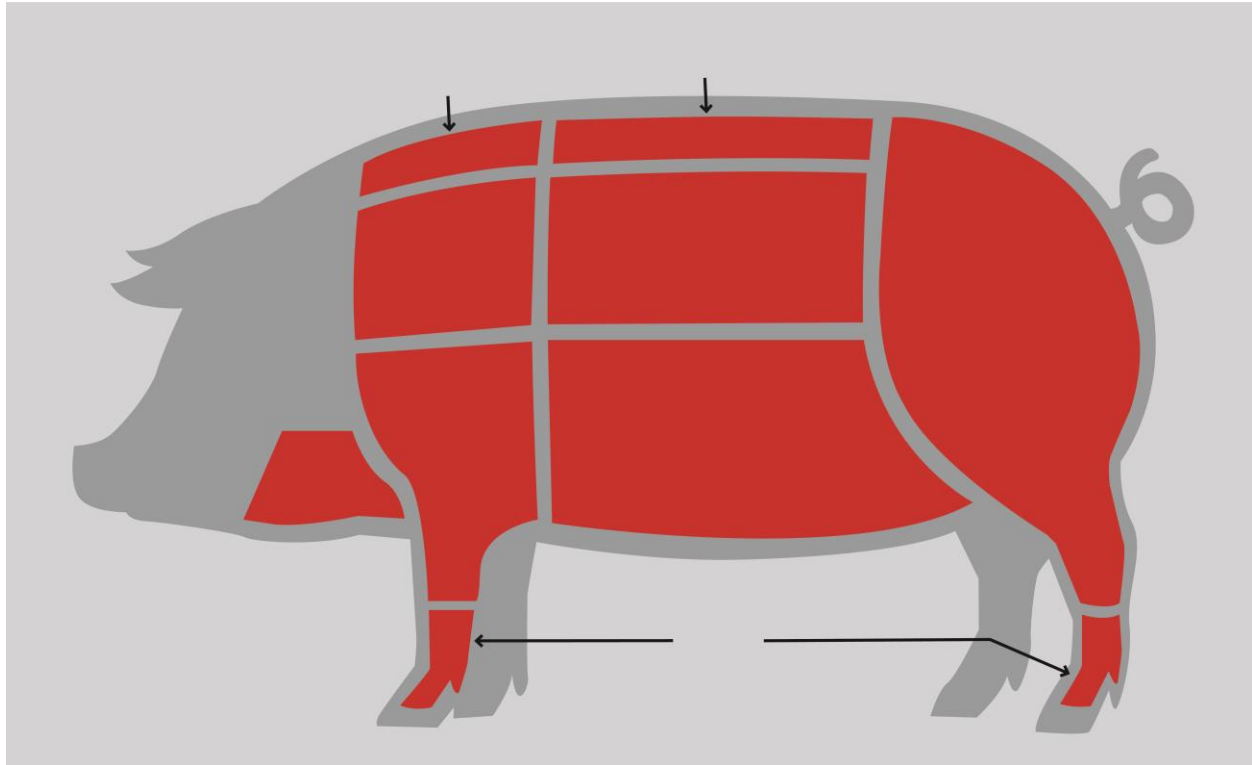
- Gain knowledge in the internal anatomy of a pig
- Gain knowledge of the main pork cuts of the pig
- Understand the parts of a pig and the function that these parts play

Lesson at a Glance

Activity	Materials	Preparation	Approximate class time
FOCUS	<ul style="list-style-type: none"> • <i>Pork Cuts Worksheet</i> • <i>Pork Cuts Worksheet - Answer Key</i> • <i>Pork Cuts Poster</i> 	<ol style="list-style-type: none"> 1. Print/photocopy <i>Pork Cuts Worksheet</i> (one per participant) 	10-15 minutes
LEARN	<ul style="list-style-type: none"> • <i>Pig Anatomy & Pork Cuts</i> slide presentations • <i>Pig Anatomy and Pork Cuts Student Notes</i> • <i>Pig Anatomy and Pork Cuts Student Notes - Answer Key</i> 	<ol style="list-style-type: none"> 1. Prepare <i>Pig Anatomy & Pork Cuts</i> slide presentations for viewing 2. Print/photocopy <i>Pig Anatomy and Pork Cuts Student Notes</i> (one per participant) 	30 minutes
REVIEW	<ul style="list-style-type: none"> • <i>Pig Anatomy and Pork Cuts Worksheet</i> • <i>Pig Anatomy and Pork Cuts Worksheet - Answer Key</i> 	<ol style="list-style-type: none"> 1. Print/photocopy <i>Pig Anatomy and Pork Cuts Worksheet</i> (one per participant) 	10-15 minutes

Name: _____ Class: _____

Pork Cuts Worksheet



Word Bank:

- Boston Shoulder
- Picnic Shoulder
- Jowl
- Loin
- Spareribs and Bacon
- Leg (Ham)
- Feet
- Clear Plate
- Back Fat