



Make the Most of Meat Evaluation Without the Mess

Butcher Lamb Cut Models \$2,199 – 40010720

This set of 12 magnetic models is slightly smaller than a real lamb.

Includes:

- 12 individual lamb cuts
- Downloadable poster
- Quick start guide
- Standards-based, downloadable curriculum*
- 1-year limited warranty

Features:

- Realistic bone, muscle and tendon definition
- Easy-to-separate magnetized pieces



Specifications:

- Model size: 40" x 14" x 6.5"
- Weight: 15 lbs.



Downloadable poster

Butcher Lamb Cuts Included:	Rack: Rack, Lollipop
Shoulder: Neck, Shoulder	Loin: Loin, Loin Chop
Breast: Shank, Breast, Trotter (spool joint), Trotter (break joint)	Leg: Sirloin, Leg

Innovative learning tools for skills training

Agriculture

NEW
Veterinary and Aquaponics teaching tools!

2024 Program Catalog

Realityworks Live It. Learn It.

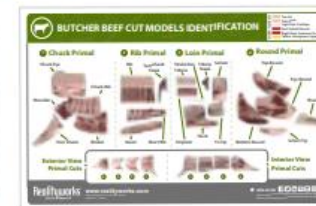
Scan me

Visit www.realityworks.com/product-categories/skills-training for more product and program details.

► Career Exploration
► Soft Skills
► Animal & Veterinary Science
► Biomechanics & Science Skills
► Plant & Soil Science
► Food Science & Meat Evaluation
► Welding & Trade Skills
► Agriculture & Farm Management

Butcher Beef Cut Models \$2,999 – 40010700

This realistic set of 21 magnetic models is half the size of a real steer.



Downloadable poster

Includes:

- 21 individual beef cuts
- Downloadable poster
- Quick start guide
- Standards-based, downloadable curriculum*
- 1-year limited warranty

Features:

- Realistic bone, muscle and tendon definition
- Easy-to-separate magnetized pieces

Butcher Beef Cuts Included:

Chuck: Brisket, Chuck Eye, Chuck Rib, Foreshank, Shoulder

Rib: Navel, Short Ribs, Tomahawk Steak, Rib Primal

Loin: Bone, Flank, Sirloin, Strip Loin, T-Bone, Tenderloin, Tri-Tip

Round: Bottom Round, Eye Round, Shank, Sirloin Tip, Top Round

Specifications:

- Model size: 60" x 20" x 6.5"
- Weight: 35 lbs.

Butcher Pork Cut Models \$2,499 – 40010710

This realistic set of 13 magnetic models is half the size of a real pig.



Downloadable poster

Includes:

- 13 individual pork cuts
- Downloadable poster
- Quick start guide
- Standards-based, downloadable curriculum*
- 1-year limited warranty

Features:

- Realistic bone, muscle and tendon definition
- Easy-to-separate magnetized pieces

Butcher Pork Cuts Included:

Round: Boston Butt, Shoulder "Picnic"

Loin: Blade Chop, Blade Loin Roast, Center-Cut Loin Chop, Center Loin Roast, Sirloin Chop, Sirloin Roast

Belly/Side: Spareribs, Pork Belly, Tenderloin

Leg: Ham, Ham Hock

Specifications:

- Model size: 47" x 18" x 7.5"
- Weight: 40 lbs.

NEW - Butcher Chicken Cut Models \$1,799 – 40010730

This lifelike set of 9 magnetic models are about the size of a whole chicken.

Includes:

- 9 individual chicken cuts
- Downloadable poster
- Quick start guide
- Standards-based, downloadable curriculum*
- 1-year limited warranty

Features:

- Realistic bone, muscle and tendon definition
- Easy-to-separate magnetized pieces

Specifications:

- Model size: 12.25" x 10.25" x 6.25"
- Weight: 5 lbs.



Butcher Chicken Cuts Included:

Breast, Drumette, Drumstick, Tenderloin, Thigh, Wingette, Stock, Wing tip, Half of the chicken with skin

Check out the new 2024 catalog



Butcher Meat Cuts Demo

www.realityworks.com

Butcher Beef Cuts Included:

Chuck: Brisket, Chuck Eye, Chuck Rib, Foreshank, Shoulder

Rib: Navel, Short Ribs, Tomahawk Steak, Rib Primal

Loin: Bone, Flank, Sirloin, Strip Loin, T-Bone, Tenderloin, Tri-Tip

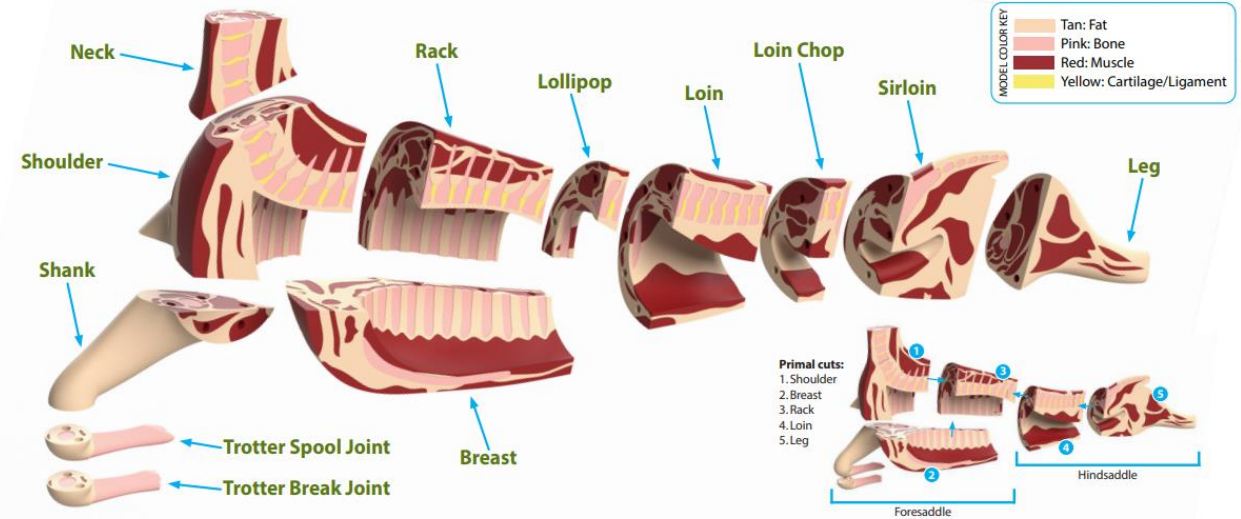
Round: Bottom Round, Eye Round, Shank, Sirloin Tip, Top Round



MODEL COLOR KEY	Tan: Fat
	Pink: Bone
	Light Pink: Cartilage
	Red: Skeletal Muscle
	Bright Red: Cutaneous Trunci
	Yellow: Interspinous Ligament



Butcher Lamb Cut Models



Butcher Pork Cuts Included:

Round: Boston Butt, Shoulder "Picnic"

Loin: Blade Chop, Blade Loin Roast, Center-Cut Loin Chop, Center Loin Roast, Sirloin Chop, Sirloin Roast

Belly/Side: Spareribs, Pork Belly, Tenderloin

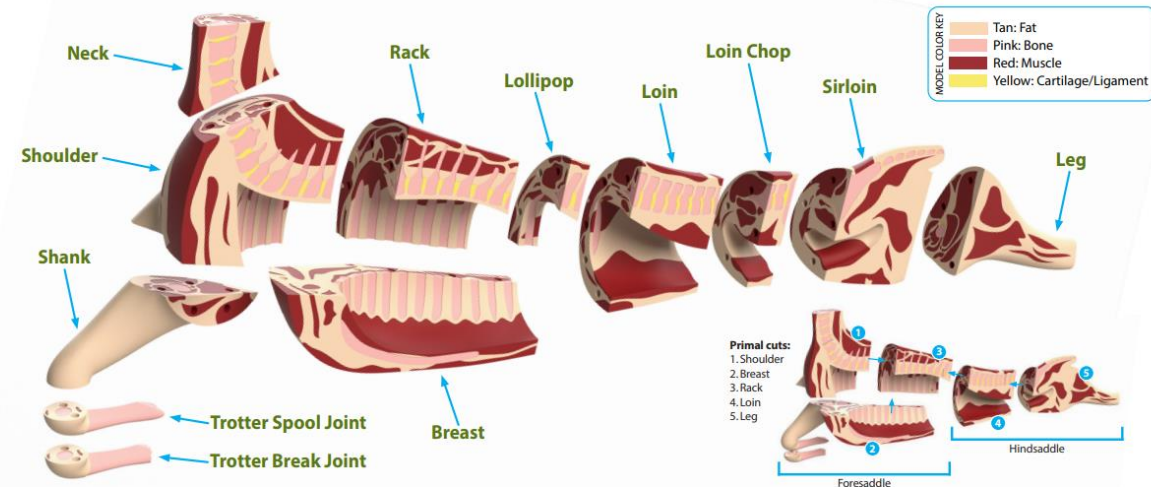
Leg: Ham, Ham Hock



MODEL COLOR KEY	Tan: Fat
	Pink: Bone
	Dark Red: Muscle
	Dark Tan: Skin
	Yellow: Interspinous Ligament
	Brown: Hooves



Butcher Lamb Cut Models



Butcher Lamb Cuts Included:	Rack: Rack, Lollipop
Shoulder: Neck, Shoulder	Loin: Loin, Loin Chop
Breast: Shank, Breast, Trotter (spool joint), Trotter (break joint)	Leg: Sirloin, Leg

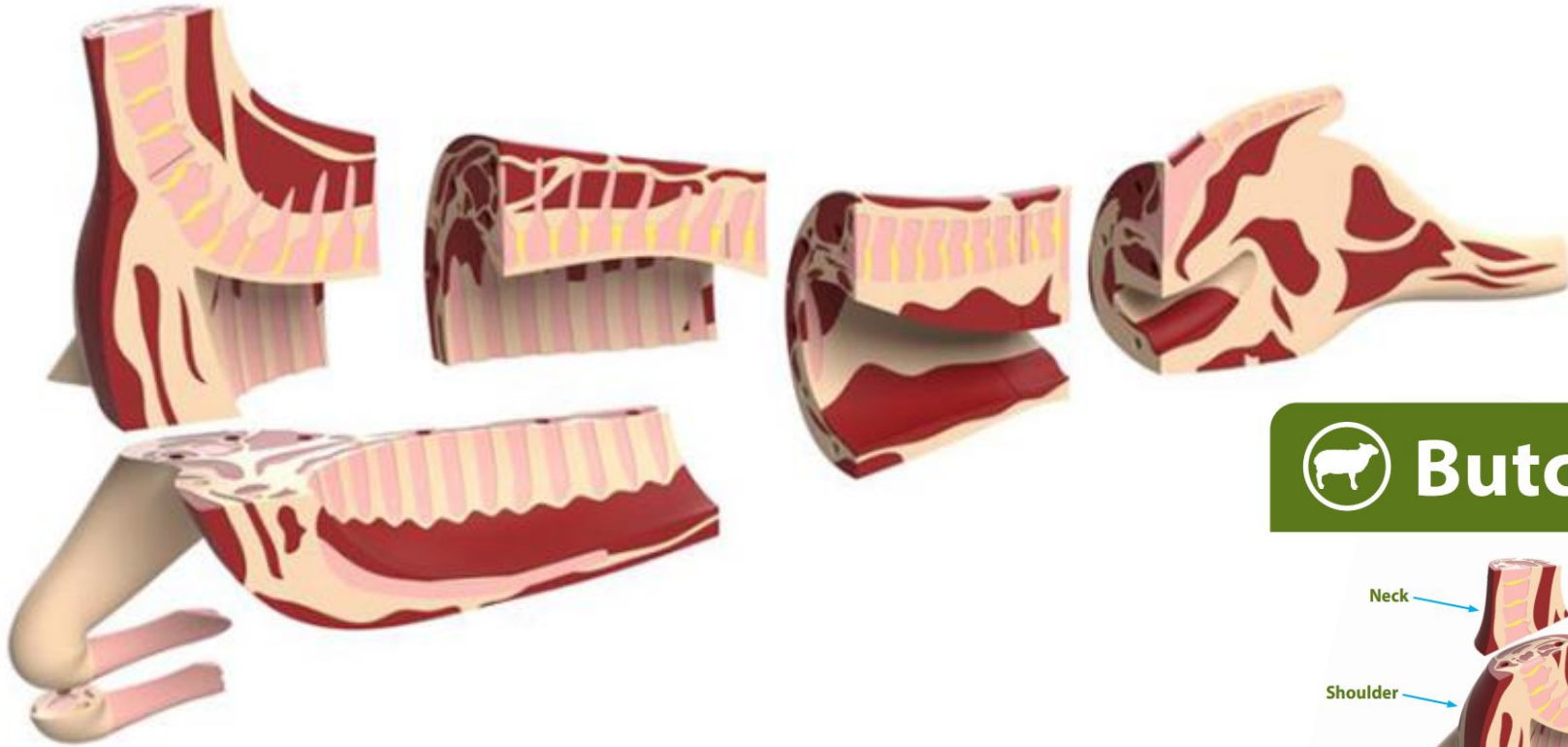
MODEL COLOR KEY

Tan: Fat

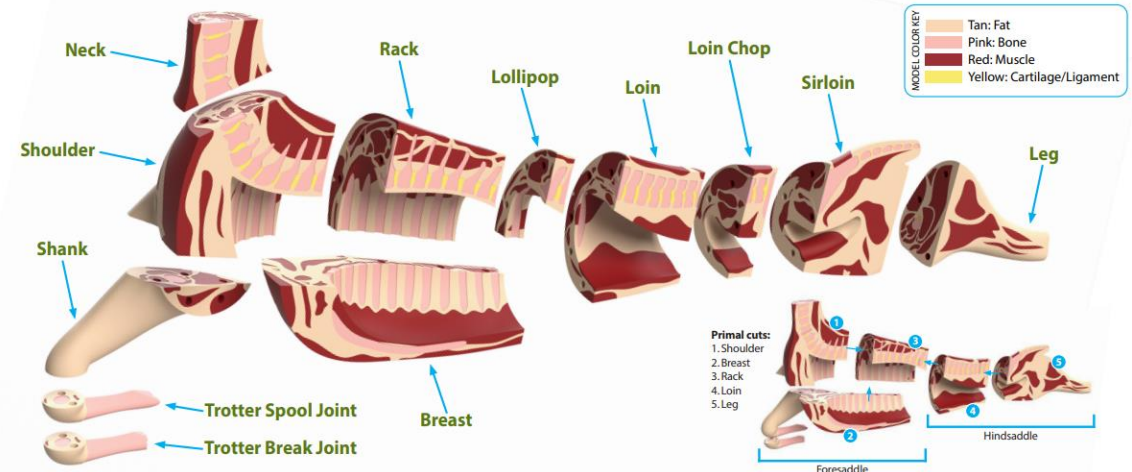
Pink: Bone

Red: Muscle

Yellow: Cartilage/Ligament

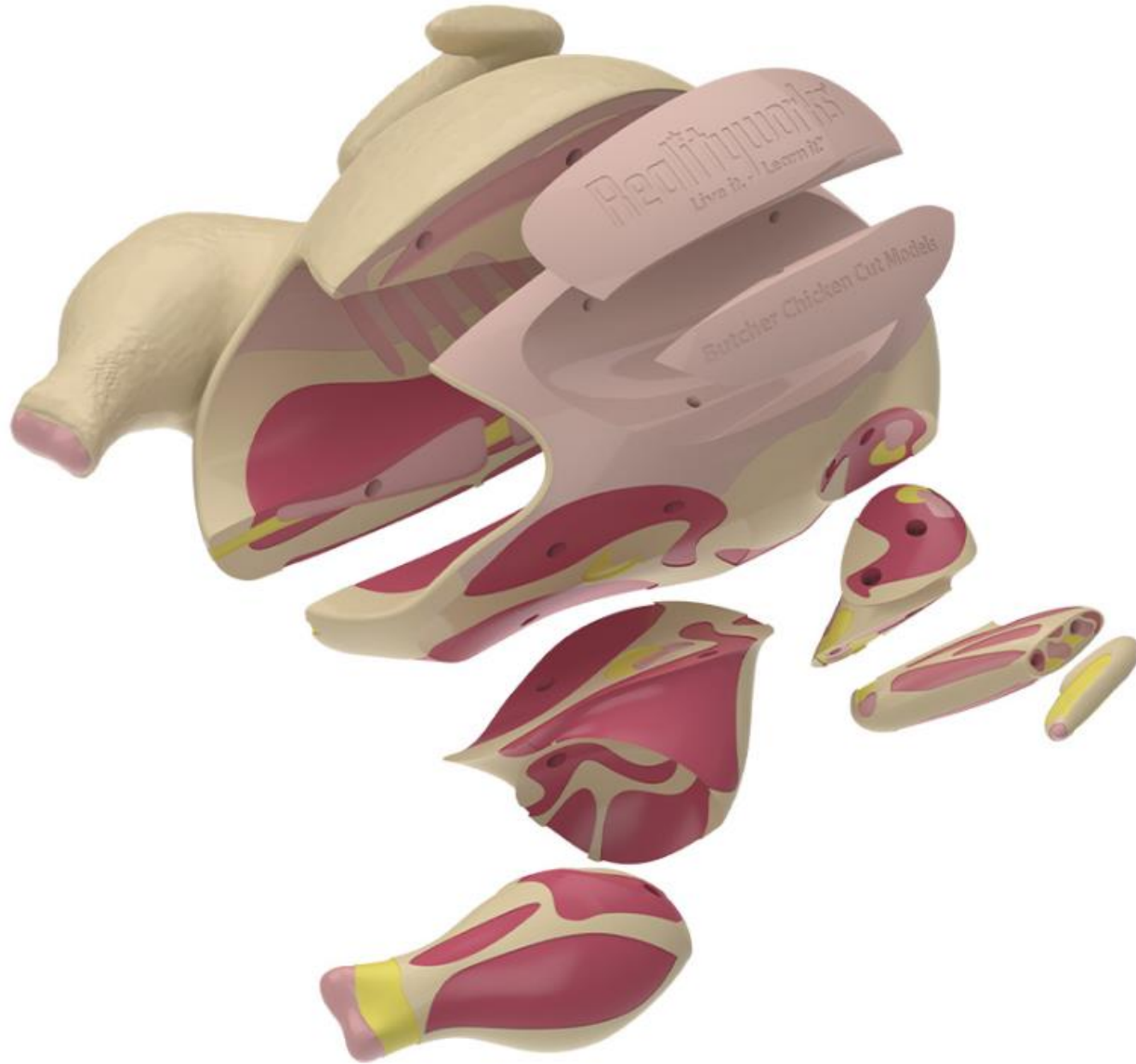


Butcher Lamb Cut Models



Butcher Chicken Cuts Included:

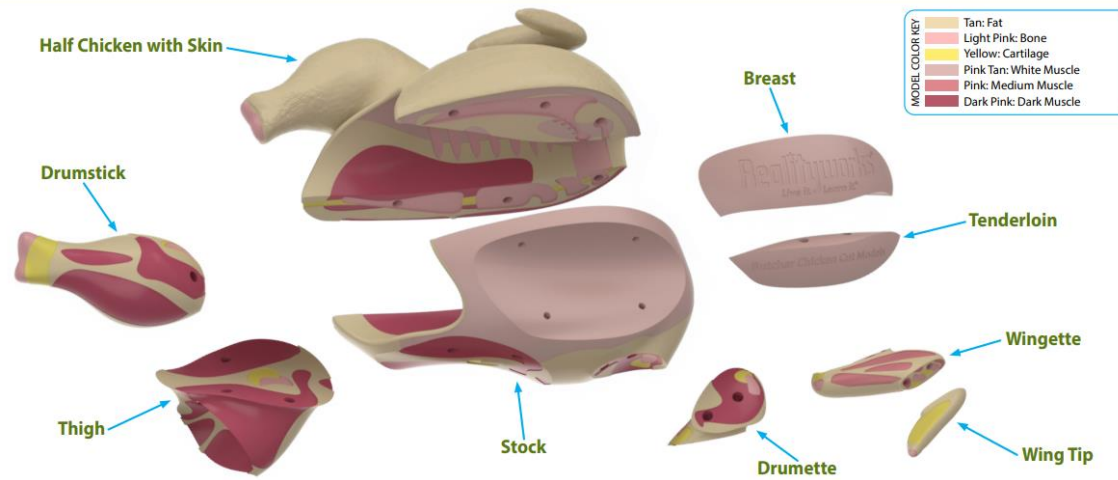
Breast, Drumette, Drumstick, Tenderloin, Thigh, Wingette, Stock, Wing tip, Half of the chicken with skin



MODEL COLOR KEY	Tan: Fat
	Light Pink: Bone
	Yellow: Cartilage
	Pink Tan: White Muscle
	Pink: Medium Muscle
	Dark Pink: Dark Muscle



Butcher Chicken Cut Models



Realityworks
Live it. Learn it.

www.realityworks.com | 800.830.1416
© 2024 Realityworks, Inc. All rights reserved.
1070746-01 | 02/2024

★ JOIN US ON
Connect with us to join ongoing conversations about engaging learners, technology tips and issues facing all areas of education.



Make Your Meat Evaluation and Processing Course Content Come Alive

www.realityworks.com

Shoulder

- The shoulder can be divided into three primal cuts, eight sub-primal cuts, and two bones



The brisket is separated perpendicular to the first rib cartilage



www.realityworks.com

Introduction to Butcher Beef Cuts

13

Realityworks
Live it. Learn it.

Loin

- The loin is cut perpendicular to the aitch bone, roughly about 1 inch away from the aitch bone
- The loin is part of the hindquarter and includes the sirloin and flank



www.realityworks.com

Introduction to Butcher Beef Cuts

22

Realityworks
Live it. Learn it.

How To Butcher An Entire Cow: Every Cut Of Meat Explained ...

YouTube · Bon Appétit · May 17, 2017



In this video

00:14 Intro

00:46 H-Bone

04:16 Round Breakdown

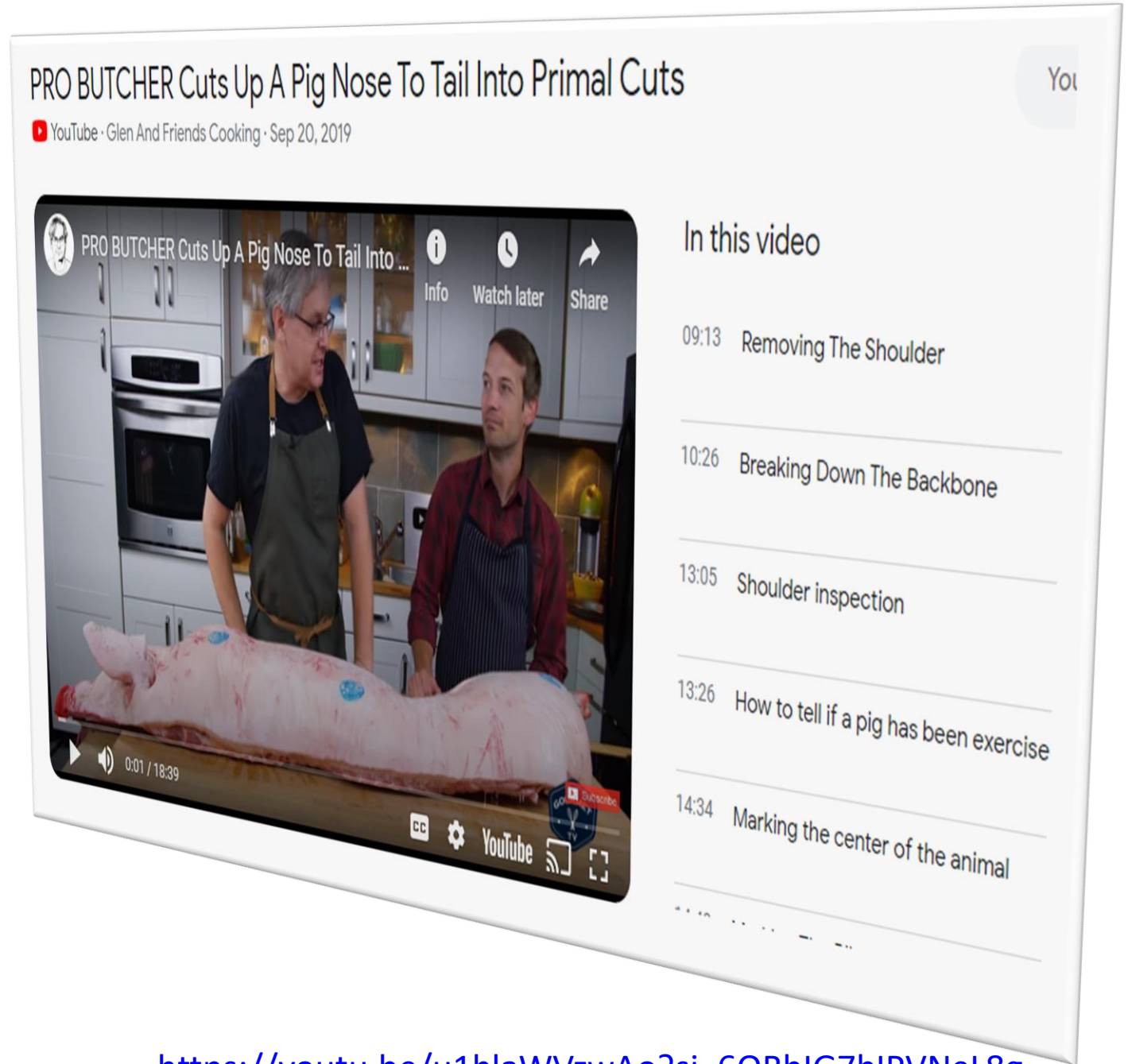
06:36 Tenderloin

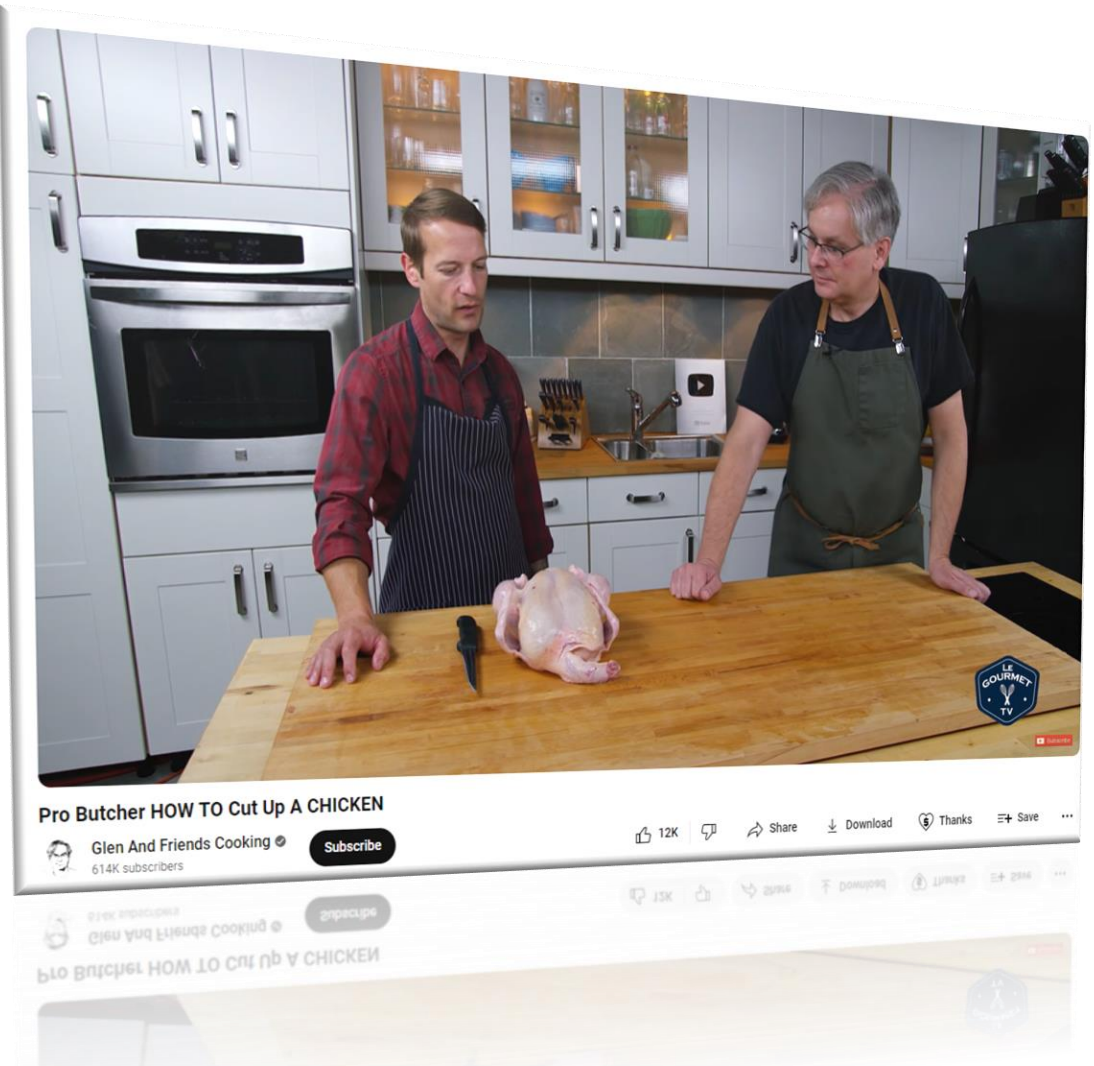
08:14 Strip Steaks

<https://youtu.be/WrOzwoMKzH4?si=Ci5O6W0Nq9xc9tS8>

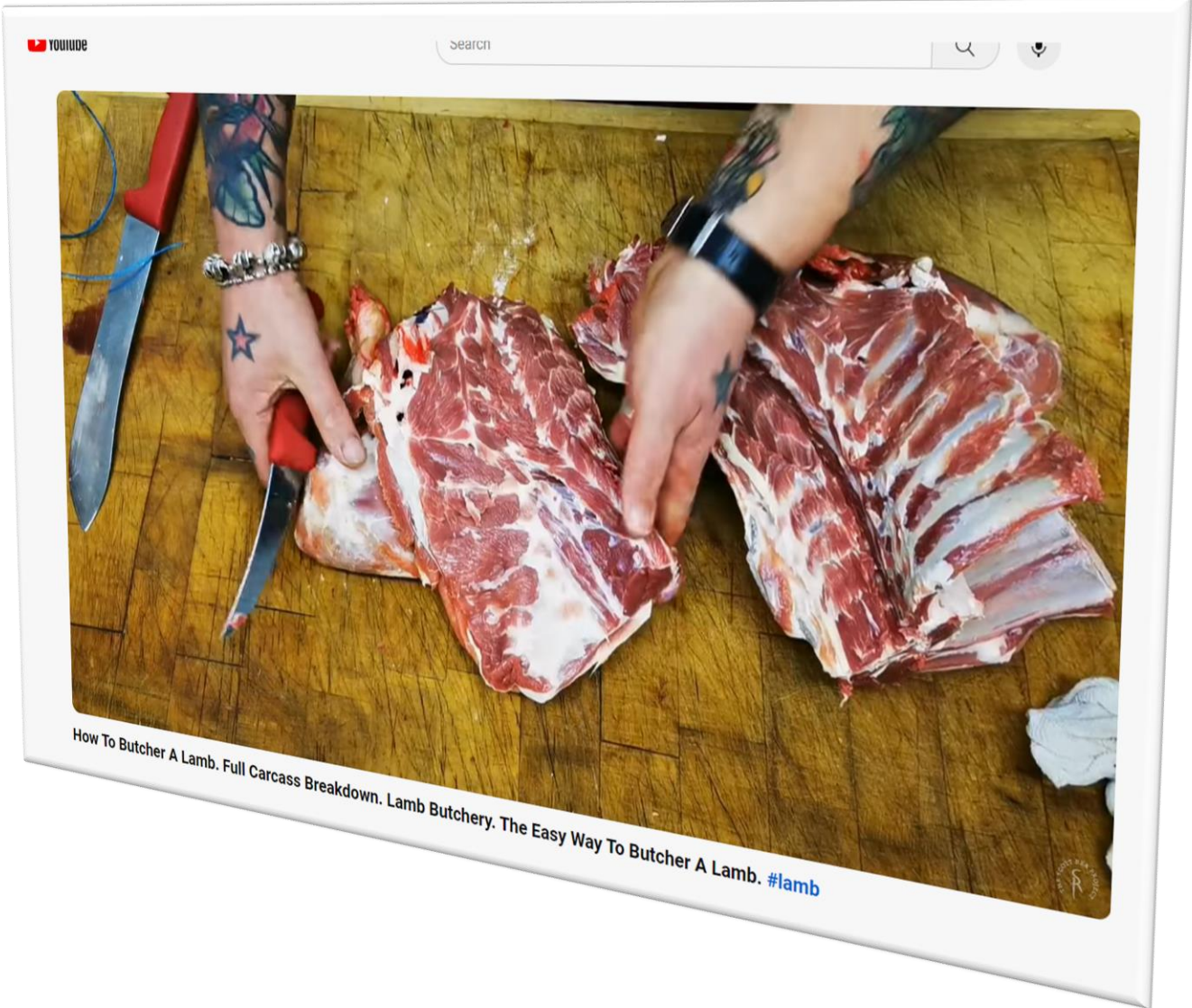
Included Options

- *YouTube videos*
- *Field Trips to Local Butcher Shops*
- *Invite guests into talk from Farmer to Butcher*
- *Work with your Culinary or Lunch crew to go over Safety and Sanitary Regulations*





<https://youtu.be/2z7KU7WHr3M?si=Owtkwi-x4pClRY0O>



<https://youtu.be/ezyTFHJDH3A?si=o-OEpHGHIInXCHHn>

Other helpful products for Evaluation

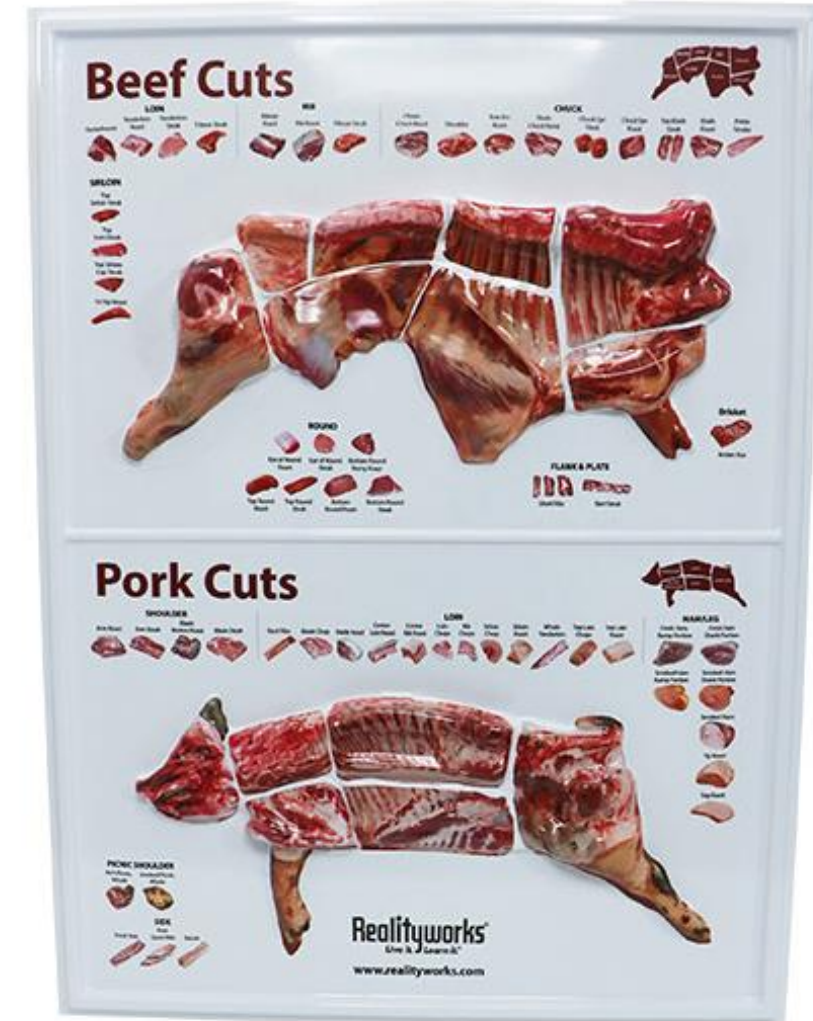
Knife Skills Kit



Food Science and Nutrition Lab Kit

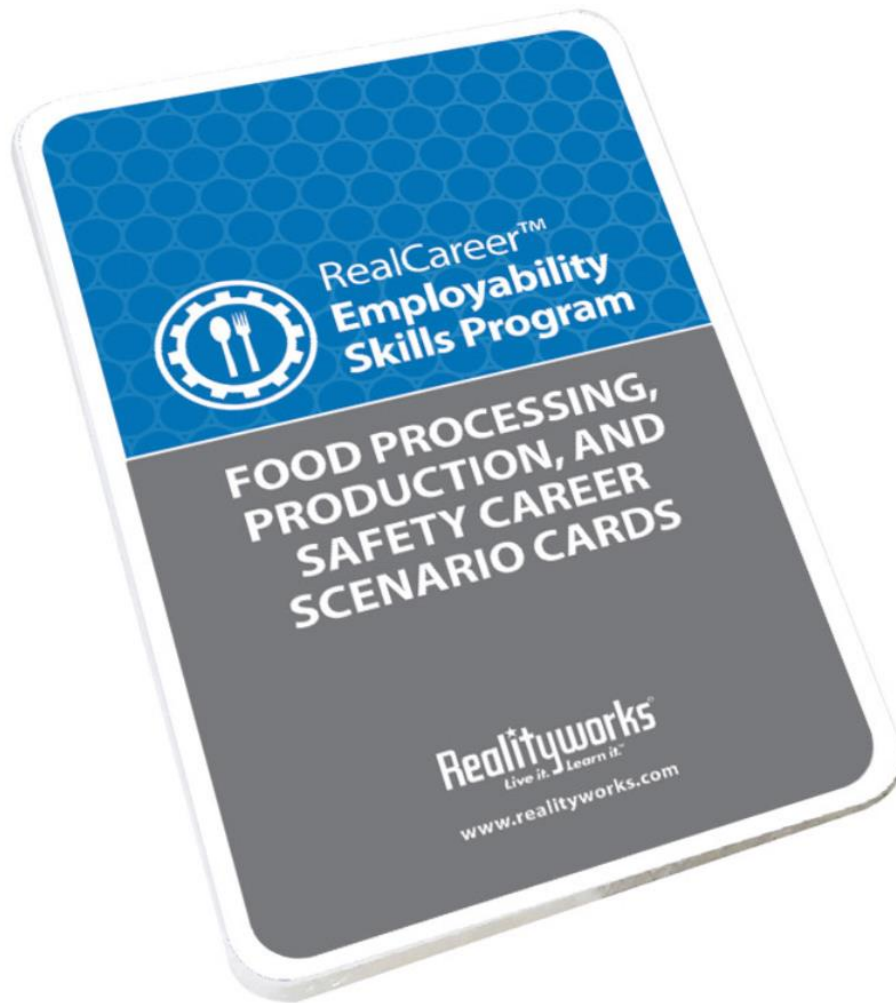


Beef & Pork 3D Meat Cuts Poster



Weaving In Soft Skills

Scenario-Based Learning



5-minute icebreaker activity

1. Begin your class with a quick 5-minute workplace scenario challenge. Pick one scenario and read it to the class. You could also show it on a document projector.
2. Get students into small groups to discuss the workplace scenario, key questions, and various points of view.
3. Have the class come back together and share answers to the key questions.

Journaling activity

1. Choose a workplace scenario card.
2. Use the workplace scenario as a journal-writing prompt and have students answer the key questions in writing.

Pre- and post-assessment (for use with Employability Skills Program)

1. Choose the employability skill you wish to teach. Find the workplace scenario card that matches that skill. Have students answer the key questions in writing.
2. Teach the lesson on the employability skill you have chosen.
3. After teaching the lesson, have students go back to the original scenario card and answer the key questions again using the new skills they have learned.

Problem-Solving

Scenario: You process and portion different cuts of meat for the soup production line. Your coworker, Joseph, works in canning and has been with the company about a year longer than you. He interrupts you frequently, asking if you know what you're doing. Several times, Joseph has grabbed a knife out of your hand or pushed you aside, saying, "Do I have to do everything around here? This is the way we do it. Your cuts are going to throw off portions and cost controls!" Joseph doesn't have an issue with anybody else that you work with. The more Joseph keeps checking on you and pointing out your mistakes, the more confused you've become about the work you were initially trained to do. You feel confident that your portions are cut and weighed like everybody else.

Points of view to consider

- You
- Joseph, the coworker
- Your supervisor

Key questions

- Joseph isn't your supervisor but feels that you are not doing your job correctly. What can you do to keep working and keep Joseph from supervising you?
- Should you talk to your boss about Joseph? Or bring up your feelings to another coworker?
- What is your best course of action to take to understand exactly what is expected of you?

Work Ethic

Scenario: You were excited to be hired at your company because of their transparent diversity practices. You work in the transportation department and your team is responsible for taking the frozen food orders, organizing them, and labeling and boxing the orders for international shipments. You see your coworkers harping on a new employee, Sang. At lunch, you talk to him. Sang says, "Everything is written in English, and I can't read it very well. The other guys keep saying that if English isn't my first language, then maybe I'm not right for this kind of work." Because you're invested in upholding the company's mission, you come up with a plan to color code the items to make it easier for Sang to quickly pull the orders. Before presenting it to your supervisor, you explain your plan to your coworkers. They balk at the idea of adding additional steps which they insist, like Sang, will only slow everybody down.

Points of view to consider

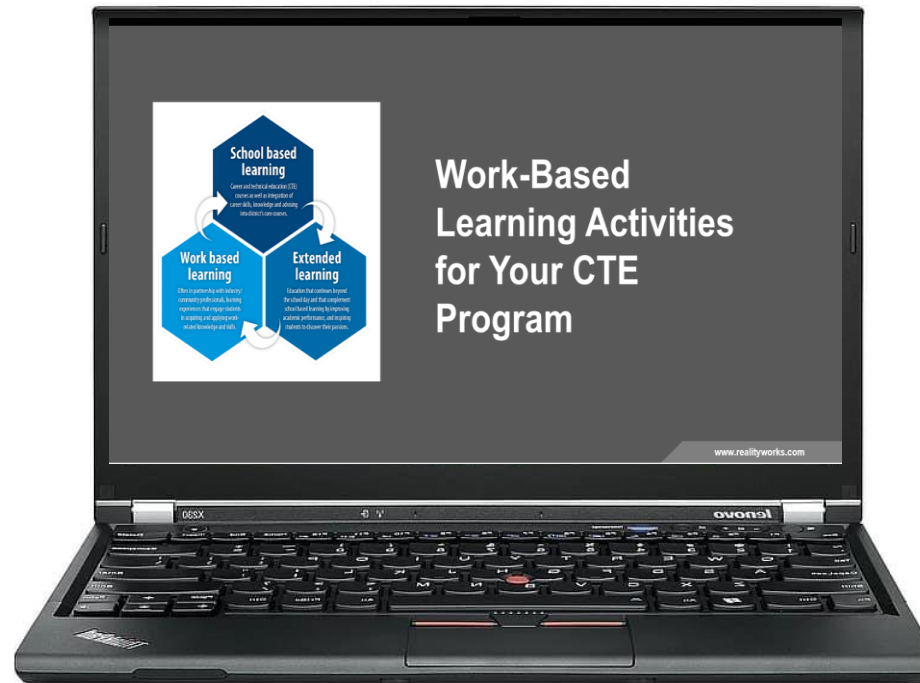
- You
- Sang, your coworker
- Your team
- Your supervisor

Key questions

- What can you do to convince and motivate your team, as well as help Sang, without slowing down workflow?
- Should you present your idea to your supervisor first, or just jump in and help Sang with your idea? Why?
- How does your idea help you and Sang in other ways on the job?
- Sang admitted he doesn't speak English as a first language. Is it really your responsibility to help him understand how to do the job?



Realityworks Webinars



<http://realityworks.com/webinars>

Career Exploration



<https://www.realityworks.com/resources/free-lesson-plans/?v=7516fd43adaa>

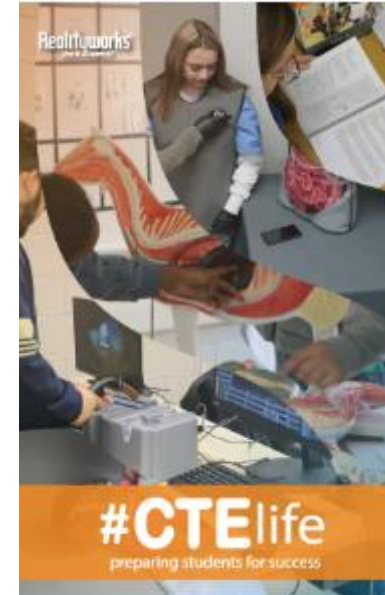
More FREE Resources

FREE posters/infographics

<https://www.realityworks.com/resource/realityworks-interactive-posters-downloads/>

Program Implementation Resources

<https://www.realityworks.com/fcs-program-implementation-resources/>



Additional Resources



- Realityworks Blog
 - <http://realityworks.com/blog/>
- Facebook
 - <https://www.facebook.com/realityworksinc>
- Instagram
 - <https://www.instagram.com/realityworksinc>
- YouTube
 - <https://www.youtube.com/user/RealityworksInc>
- LinkedIn
 - <https://www.linkedin.com/company/realityworks/mycompany/verification/>
- Twitter
 - <https://twitter.com/RealityworksInc>

We're celebrating Agriculture Month with a giveaway!

Through April 1, **enter to win** an agriculture training kit for your classroom:



Animal Clinic Design Kit



Farm to Fork Lab Kit



Measurement Math
Training Kit



Horse Kit

One lucky winner will be announced April 2, 2024!

Enter to win here: <https://www.realityworks.com/agriculture-month-giveaway/>



For more information, please contact Realityworks, Inc.
through email at information@realityworks.com
or call toll free at 800.830.1416

