

## UNIT-INTRODUCTION TO ANIMAL PRODUCTS

Name \_\_\_\_\_

### Lesson 3: Pork

Date \_\_\_\_\_

### EVALUATION

**Circle the letter that corresponds to the best answer.**

1. Which retail cut is from the shoulder butt?
  - a. Boneless blade roast
  - b. Canadian-style bacon
  - c. Leg cutlets
  - d. Smoked picnic
  
2. From which wholesale cut of pork is a rib chop cut?
  - a. Shoulder butt
  - b. Leg
  - c. Loin
  - d. Side
  
3. The back ribs come from which wholesale cut of pork?
  - a. Leg
  - b. Loin
  - c. Shoulder picnic
  - d. Side
  
4. Which retail cut is from the side?
  - a. Back ribs
  - b. Canadian-style bacon
  - c. Sirloin roast
  - d. Spareribs
  
5. Where are the backfat and loin muscle area measurements taken for percent muscle calculations?
  - a. 10<sup>th</sup> rib
  - b. 12<sup>th</sup> rib
  - c. Front shoulder
  - d. Loin

6. Backfat measurement and loin muscle area are two of the factors in the percent muscle equation. What is the third factor?
- a. Depth of ribeye
  - b. Hot carcass weight
  - c. Market weight
  - d. Sex of animal
7. What factors are considered in evaluating the quality of a pork carcass?
- a. Maturity, marbling, flank streakings, and other tissue conditions
  - b. Maturity, muscle firmness, muscle color, and loin muscle area
  - c. Marbling, muscle color, other tissue conditions, and loin muscle area
  - d. Marbling, muscle color, muscle firmness, and other tissue conditions