

Agricultural Science I

Curriculum Guide: *Introduction to Animal Products*

Unit Objective:

Students will demonstrate their knowledge of animal products by naming the species (beef, pork, or lamb), wholesale cuts, and retail cuts of meat.

Show-Me Standards: 1.8, CA4

References:

AggieMeat. Meat Judging. Accessed January 29, 2003, from <http://aggiemeat.tamu.edu/judging/meatjudging.html>.

Introduction to Animal Products. University of Missouri-Columbia, Instructional Materials Laboratory, 1998.

Missouri CDE Handbook. Accessed January 29, 2003, from http://www.dese.state.mo.us/divvoted/ag_cde_guidelines.htm.

Students will use additional outside sources to complete this activity.

Instructional Strategies/Activities:

- Students will engage in study questions in lessons 1 through 6.
- Additional activities that relate to the unit objective can be found under the heading “Other Activities” in the following locations: p. 14 and p. 39.

Performance-Based Assessment:

Students will be asked to identify the species and wholesale and retail name for 40 different cuts of beef, pork, and lamb. The cuts may be fresh or pictures on a poster or flash cards.

Students will be assessed based on the score they receive on the identification of retail cuts of meat.

**Introduction to Animal Products
Instructor Guide**

The instructor should assign the performance-based assessment activity at the beginning of the unit. Students will work toward completing the activity as they progress through the unit lessons. The assessment activity will be due at the completion of the unit.

1. Have students study cuts of meat to prepare for an evaluation in which they will be asked to identify 40 different cuts of beef, pork, and lamb. The evaluation will be modeled after the Meats Evaluation CDE.
2. Students will use material found in the unit and additional outside material.
 - a. A helpful web site for researching cuts of meat is <http://aggiemeat.tamu.edu/judging/meatjudging.html>.
 - b. To obtain rules for the event, the meat identification card, and the meat identification letters and numbers, access the Meats Evaluation CDE document at http://www.dese.state.mo.us/divvoted/ag_cde_guidelines.htm.
 - c. Students will print the meat identification card for use during the evaluation.
3. For the evaluation, number the 40 different cuts and display them for students.
 - a. Cuts can be placed in groups on different tables to prevent crowding of students.
 - b. Students will have approximately 1 to 1 ½ minutes per cut to identify it and move to the next cut.
 - c. When students are finished, collect the meat identification cards for grading.
4. Assessment will be based on the score the students receive on the evaluation.

**Introduction to Animal Products
Student Handout**

1. You will study cuts of meat to prepare for an evaluation in which you will be asked to identify 40 different cuts of beef, pork, and lamb. The evaluation will be modeled after the Meat Evaluation CDE.
2. You will use material found in the unit and additional outside material.
 - a. A helpful web site for researching cuts of meat is <http://aggiemeat.tamu.edu/judging/meatjudging.html>.
 - b. To obtain the meat identification card and the meat identification letters and numbers, access the Meats Evaluation CDE document at http://www.dese.state.mo.us/divvoted/ag_cde_guidelines.htm.
 - c. Print the meat identification card for use during the evaluation.
3. For the evaluation, your instructor will number the 40 different cuts and display them.
 - a. Cuts may be placed in groups on different tables to prevent crowding of students.
 - b. You will have approximately 1 to 1 ½ minutes per cut to identify it and move to the next cut.
 - c. When you are finished, give the completed meat identification card to your instructor.
4. Assessment will be based on the score you receive on the evaluation.

Agricultural Science I

Introduction to Animal Products Scoring Guide

Name _____

Assessment Area	Criterion	Weight	Total
Identification of 40 Different Cuts of Beef, Pork, and Lamb	Note: Score the cuts in the same manner as in the actual CDE (240 total points). Multiply the total score by the weight to determine the actual score.	X .3125	

Final Assessment Total ____/100 pts.

Comments:

