

SKILLATHON



ACTIVITY

INTERMEDIATE

Pork Quality

Circle the correct answer.

- 1. A pH measurement of a pork carcass is related to what?**
 - a. Pre-harvest time
 - b. Pork Quality
 - c. How long the carcass is
- 2. What should a pork carcass weight from a 250 pound market hog using standard carcass yield?**
 - a. 185 pounds
 - b. 125 pounds
 - c. 200 pounds
 - d. 145 pounds
- 3. Which backfat depth measurement would be more acceptable in the pork industry today?**
 - a. .20 inches
 - b. 1.5 inches
 - c. .70 inches
- 4. How many whole loins should we get from a pork carcass?**
 - a. 1
 - b. 2
 - c. 3
- 5. What does PSE mean when we talk about pork?**
 - a. Pork Salt Extra
 - b. Priced Same Everyday
 - c. Pale, Soft, Exudative
 - d. Pre-slaughter Evaluation
- 6. Which factor listed would have the least effect on causing poor pork quality?**
 - a. No access to water for 12 hours prior to harvest
 - b. Presence of the stress gene in the market hog
 - c. Restricted feed intake 12 hours prior to harvest
 - d. Poor handling procedure prior to slaughter



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KEY

INTERMEDIATE

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INSTRUCTIONS

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INTERMEDIATE Pork Quality

Intermediate Pok Quality Instructions

- Each participant is to read and answer each of the six questions.
- The participant may read and point to the correct answer or they may say them to you out loud.
- Please be sure that if they answer the questions out loud they are discreet and quiet enough that the next participant cannot hear the answers.

Scoring: Each question is worth 4 points each for a total of 24 points. Each person will be awarded 1 free point making this station worth 25 points for a grand total.

****This station has a total of 25 points.
Don't forget the 1 free point.****

*Thank you very much for volunteering to help with the skillathon. Please remember to complete the skillathon facilitator information sheet and leave it on your stations table at the end of the competition. **Thank You!***



SKILLATHON



STATION # _____

INTERMEDIATE

Pork

Quality

