

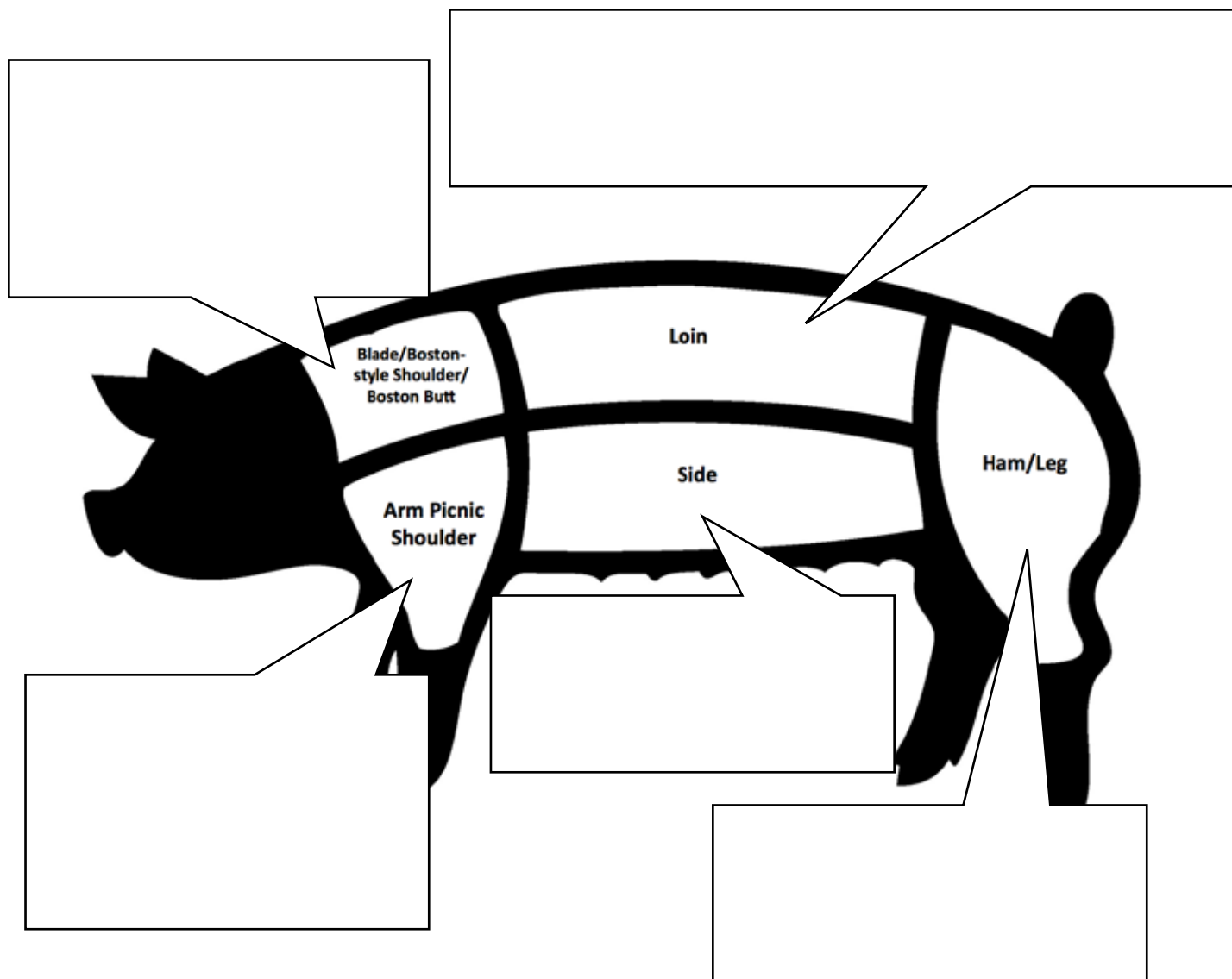
SKILLATHON



# ACTIVITY

## INTERMEDIATE

# Pork Cuts



SKILLATHON



# ACTIVITY

## INTERMEDIATE

# Pork Cuts

Shoulder Roast	Pork Chops	Back Ribs
Ground Pork	Rib Roast	Country-style Ribs
Shoulder Roast	Spareribs	Cured Ham
Smocked Hocks	Bacon	Shanks



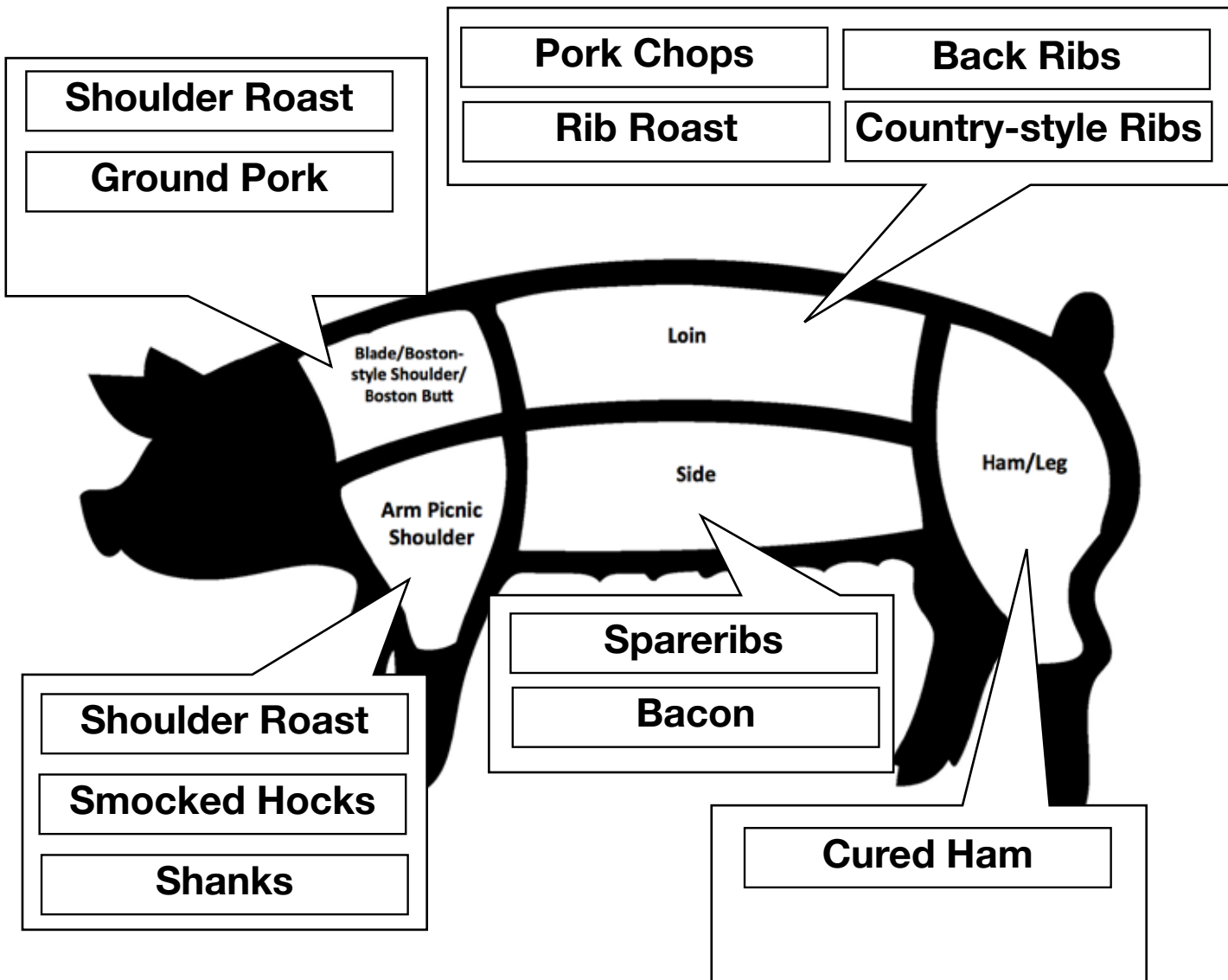
SKILLATHON



# KEY

## INTERMEDIATE

# Pork Cuts



# INSTRUCTIONS

## SKILLATHON



## INTERMEDIATE Pork Cuts

### Intermediate Nutrient Group ID Instructions

- Each participant selects one pedigree from the four on the table.
- Ask each participant to take the blue labels with the cuts of meat listed on them and place them in the correct bubble that is attached to the primary cut located on the pig.

**Scoring:** Each correctly placed label is worth 2 points. Each participant will receive one free point. This station has a possible point total of 25 including the 1 free point.

**\*\*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  
Cuts**

