

SKILLATHON



ACTIVITY

INTERMEDIATE

Pork Muscle Quality

Fat

Visible Fat within the boundaries of the muscle area. Slight to small amounts are desirable to provide juiciness and flavor to the cooked product.

Directions: Match the label with the corresponding word or definition.

Better known as the “stress gene”, is an inherited recessive condition in pigs and will make the pigs carcass pale, soft, and exudative.

RFN- Reddish Pink, Firm, Non-Exudative

This condition is often related to a pale, pinkish-gray color, but is also common to grayish-pink color. This condition will result in excess, unappealing moisture in fresh pork packages. Product will shrink during processing, lack juiciness after cooking, and be tough when consuming.

Pork Muscle should be firm to the touch and not display any obvious fluid accumulations on its surface.



SKILLATHON



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INTERMEDIATE

Pork Muscle Quality

Cut apart

PSE-Pale, Soft, and Exudative

Pork that has desirable color, firmness, and water holding capacity. Known as the "ideal" pork.

Muscle Firmness

PSS-Porcine Stress Syndrome

This should be firm and white. A small amount of this is desirable in market hogs. Indicators of where this might be found are the lower ham region, area over the loin edge, jowl, middle, elbow pocket or behind the shoulder.

Marbling



SKILLATHON



KEY

INTERMEDIATE

Pork Muscle Quality

PSE-Pale, Soft, and Exudative

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INSTRUCTIONS

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INTERMEDIATE Pork Muscle Quality

Intermediate Pork Muscle Quality Instructions

- There are 6 labels with words or definitions on them about pork muscle quality. Ask each participant to match the correct label with either a pork muscle quality term or definition next to the arrow that points to the corresponding term or definition.
- Once the participant has completed the station, please circle the number of answers that they got correct on their score sheet. There is a corresponding point value for the number correct. Please score their score sheet and pass it to the station facilitator behind you.

Scoring: Each correctly labeled term or definition is worth 4 points. Give every participant 1 free point, making this station a grand total of 25 points.

****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 Muscle

Quality

