Swine – refers to animals in the pig family.
Pork — the meat from swine.
Boar – a sexually mature male swine.
Sow – a sexually mature female swine (mother pig).
Pig - a young swine (usually weighing less than 120 lbs.)

Piglet – a baby pig.
Hog - a mature swine (usually weighing more than 120 pounds.)

Barrow – a young male swine that has been castrated.
Gilt – a young female swine that has not yet had a litter of piglets.
Farrow – the process of a sow giving birth to piglets.
Finish – to raise hogs until they are ready for market.

Gestation – the length of time a sow carries piglets, from breeding to birth.
Domestic – an animal raised for human use (food, hide, work, pet).

Breed – a group of animals of the same species that are similar and distinctive in appearance, function, and characteristics.

Purebred - an animal that has parents of the same breed and similar characteristics.
Crossbred – an animal that has parents of different breeds and characteristics of both parents.
Heritage – a breed of animal that was raised in the past, has unique characteristics, and is not typically raised in commercial production.

Razorbacks - wild hogs of the Southeastern United States. Their ancestors were domestic swine brought by European explorers and settlers.

Butcher – processing an animal for meat, or the professional that provides this service.
Cut – a piece, portion or segment of an animal produced by butchering.
Preserve – to prevent bacteria growth and decay.
Cure – to preserve meat or fish with salt.
Pork Crossword Puzzle

Across
3. a piece, portion or segment of an animal produced by butchering.
6. an animal that has parents of different breeds.
7. a sexually mature male swine.
8. an animal that has parents of the same breed and similar characteristics.
9. the process of a sow giving birth to piglets.
10. to prevent bacteria growth and decay.
13. a young female swine that has not yet had a litter of piglets.
15. to preserve meat or fish with salt.
16. the length of time a sow carries piglets, from breeding to birth.
18. animals in the pig family.

Down
1. to raise hogs until they are ready for market.
2. processing an animal for meat.
4. a breed of animal that was raised in the past.
5. a young male swine that has been castrated.
8. a baby pig; Winnie-the-Pooh's pal.
10. the meat from swine.
11. wild hogs of the Southeastern United States.
12. a young swine (usually weighing less than 120 lbs.).
14. a mature swine (usually weighing more than 120 pounds.)
17. a sexually mature female swine (mother pig).
Pork Crossword Puzzle KEY

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Pork Curriculum Pre-Test

Name_____________________

1. Name 3 different cuts of pork.

2. From what part of the pig does bacon come? Back, shoulder, or belly?

3. What is the recommended internal cooking temperature of pork?

4. Name 3 cooking methods commonly used for pork?

5. What is “country-style” ham?