Pork Sections
Provide students a copy of the "Pork Cuts" worksheet before you begin this module to help them organize their notes.

Optional Video
A video by Tim Farmer (Kentucky Afield/Tim Farmer’s Country Kitchen) shows butchers from Marksbury Farms in Lancaster break down a pig carcass.

Cuts of Meat
The PowerPoint presentation provides descriptions of the most popular cuts organized by section. Students can use their worksheets to take notes.

What determines meat prices?
U.S. market hog prices are determined by the basic economic forces of supply and demand. The supply of pigs is determined by the price of production inputs (feed, energy) and production technology (health, efficiency). Market hog demand is derived from the demand for pork and other products from pigs. Porkcares.org

When it comes to retail prices for different cuts, supply and demand are also at play. Consumers select cuts for taste, tenderness, and ease of preparation. Consumers are less likely to choose cuts with more bone and connective tissue and less tenderness. Ground pork and sausage typically come from sections that are less desirable, but these meats are the most easy to prepare. Bacon and boneless loin cuts tend to be more expensive, as well as cuts that have been more processed (additional cutting, pre-cooking, curing, etc.)

Optional Activities
Pricing (Math) Have students visit a local grocery store on their own and note the price per pound or ounce of the different pork products. Have them convert all of the prices to price per pound and then rank them from least to most expensive. Then discuss reasons why. Have students compare their prices to others. Did anyone find a good sale? Can some cuts be further processed at home to save money?

Reading - Two additional texts are provided for close reads. The general questions may be used to guide reading comprehension:

- Informational Text 4 - The Comeback Ham
- Informational Text 5 - Dinner on a Dollar

Exit Ticket
Have students complete the questions. A printable worksheet is provided.

Name three cuts of meat and the section from where it comes.
1. 
2. 
3. 

What section of the pig does one find the least expensive cuts of meat? Why?
Write in the different cuts of pork from each section in the graphic organizer below. You are also welcome to add notes and color-code the note sections to match the image.
Cuts of Pork

Write in the different cuts of pork from each section in the graphic organizer below. You are also welcome to add notes and color-code the note sections to match the image.

<table>
<thead>
<tr>
<th>LOIN</th>
<th>SIDE &amp; BELLY</th>
<th>SHOULDER</th>
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</thead>
<tbody>
<tr>
<td>Tenderloin</td>
<td>Country-Style Ribs</td>
<td>Bacon</td>
</tr>
<tr>
<td>Loin Chops</td>
<td>Loin Roast</td>
<td>Belly</td>
</tr>
<tr>
<td>Rib Roast</td>
<td>Cubed and Sliced</td>
<td>Spare Ribs</td>
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<tr>
<td>Back Ribs</td>
<td>Canadian Bacon</td>
<td></td>
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</tbody>
</table>

**LEG/HAM**

<table>
<thead>
<tr>
<th>Ham</th>
<th>Sausage</th>
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<tbody>
<tr>
<td>Fresh Leg</td>
<td></td>
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<tr>
<td>Hock/Shank</td>
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**HEAD/JOWL**

<table>
<thead>
<tr>
<th>Jowl Bacon</th>
<th>Cheek</th>
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<tbody>
<tr>
<td>Hock/Shank</td>
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</tbody>
</table>
Visit a local grocery store and note the price per pound or ounce of the different pork products. Convert all of the prices to price per pound (if needed) and then rank them from least to most expensive. Compare your figures with other students.

Note: There are 16 oz. in one pound. If a price per pound or ounce (sometimes found on the shelf price sticker) is not available, divide the total price by total weight. Example: Product weight is 2.52 oz. Product price is $3.50. Price per ounce is $3.50 divided by 2.52 oz = $1.39.

$1.39 X 16 ounces = $22.24 per pound.

<table>
<thead>
<tr>
<th>Tenderloin</th>
<th>Loin Chops</th>
<th>Rib Roast</th>
<th>Back Ribs</th>
<th>Country-Style Ribs</th>
<th>Boneless</th>
<th>With Bones</th>
<th>Loin Roast</th>
<th>Cubed and Sliced</th>
<th>Canadian Bacon</th>
<th>Pork Belly</th>
<th>Spare Ribs</th>
<th>Ham Hocks</th>
<th>Jowl Bacon</th>
<th>Cheeks</th>
<th>Ground Pork</th>
<th>Sausage or Other Processed</th>
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<td></td>
<td></td>
<td>(write in type - make sure they are pork)</td>
</tr>
</tbody>
</table>

Ranking of products by price from least expensive:

1. ________________________
2. ________________________
3. ________________________
4. ________________________
5. ________________________
6. ________________________
7. ________________________
8. ________________________
9. ________________________
10. _______________________ 
11. _______________________ 
12. _______________________ 

Most expensive product: _________________________
Name three cuts of meat and the section from where it comes.

1.

2.

3.

What section of the pig does one find the least expensive cuts of meat? Why?