**Anatomy of a Pig**

**Competency:** FL DOE 06.02- Analyze commercially important livestock breeds in Florida.

**Directions:** Complete the following diagrams by including the correct terminology for each missing piece. Since pork is a meat widely consumed in America, we will be labeling wholesale cuts of pork, as well as the external anatomy of a pig. There are 3 vocabulary words and 5 research questions that should be answered in complete sentences. You may use online resources such as pork.org for assistance.

Vocabulary to define before beginning (give an example of each)

Byproduct:

Wholesale cut:

Resale cut:

Research questions- Please answer in complete sentences.

1. How do cuts of pork visually differ from cuts of beef?
2. Do you believe the external anatomy of a pig will be similar to that of a cow? Why or why not?
3. What are some common methods of cooking pork?
4. Why is pork often seen as a healthier meat?
5. What is the difference between a muscle of support and a muscle of locomotion?

Wholesale Pork Cuts



Using the word bank below, please fill out the diagram. Not all words will be used.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Bacon | Back Fat | Boston Butt | Clear Plate  | Chop |
| Ham | Hind Feet | Jowl | Loin | Picnic |
| Pot Roast  | Rump | Spear Ribs | Sideline | Underbelly |

External Anatomy of Swine



Without a word bank, please label the remaining parts of swine external anatomy.

1.

Bonus question: What were two shocking byproducts of pork you found while conducting your research?