

PURDUE EXTENSION BOONE COUNTY

4-H SWINE WORKSHEETS

Grade 7-B



Name: _____

Grade: _____

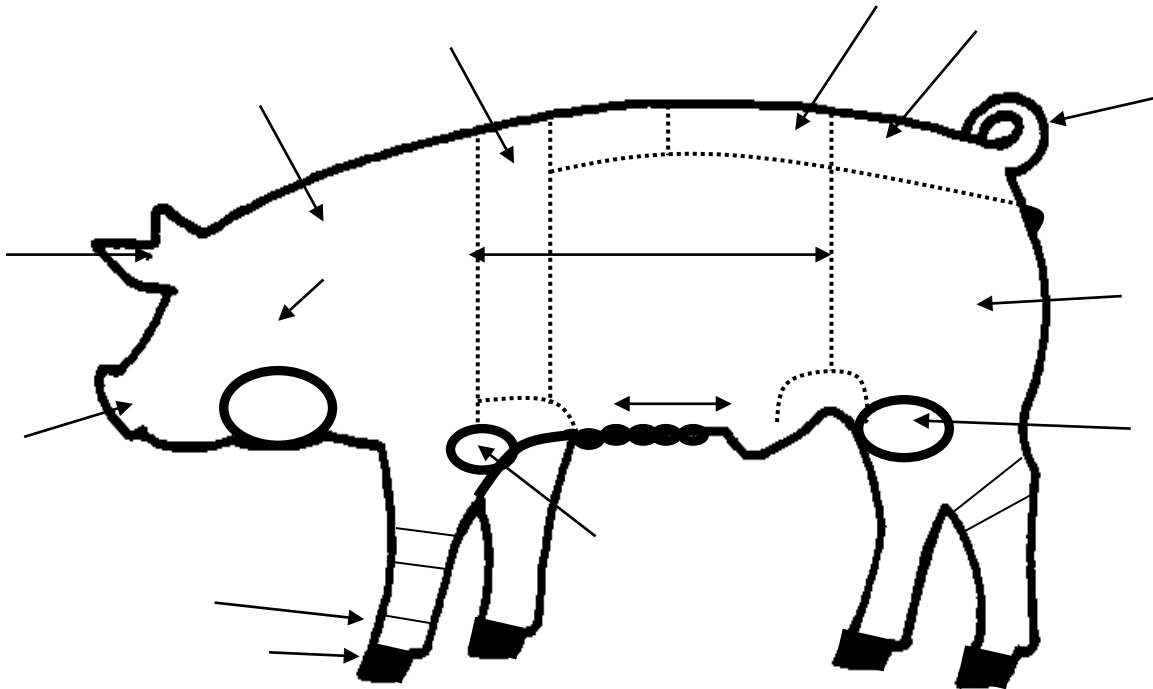
Club Name: _____

Date: _____

1. Label the parts of the pig shown below, (write the number of the part on the corresponding arrow):

Words to choose from:

- | | | | |
|----------------|------------|--------------|------------------|
| 1. Belly | 5. Forerib | 9. Pastern | 13. Snout |
| 2. Ear | 6. Ham | 10. Rump | 14. Stifle Joint |
| 3. Elbow | 7. Loin | 11. Shoulder | 15. Tail |
| 4. Foot (toes) | 8. Neck | 12. Side | |



2. List three cuts of meat that come from the shoulder.

- a. _____
- b. _____
- c. _____

Answers can be found in the OSU Swine Resource Handbook – 4-H 134R.

3. List three industrial by-products that come from swine blood.

a. _____

b. _____

c. _____

4. The amazing utility of the hog has motivated what saying?

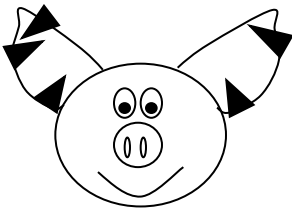
5. Match the nutrient with the % daily value that a 3 ounce serving of pork contains.

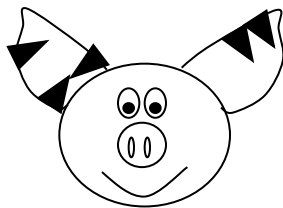
_____	1. Iron	a. 6%
_____	2. Magnesium	b. 7%
_____	3. Niacin	c. 11%
_____	4. Potassium	d. 18%
_____	5. Vitamin B ₆	e. 20%

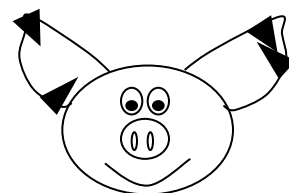
6. Today's pork is leaner and on average contains _____ % less fat, _____ % fewer calories and _____ % less cholesterol than just 10 years ago.

7. What cut of pork is the leanest choice? _____

8. Write the correct ear notch number on the line below each pig.







9. Businesses pay attention to quality assurance because it helps to build _____.

- a. Consumer satisfaction
- b. Finances
- c. Facilities
- d. Relationships

10. Livestock products must be _____, _____, and produced in a manner that meets _____ approval.