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Cuts of Meat Puzzle Lab

11.4 Livestock harvesting: cuts of meat and by- products

Instructions:

Cuts of Meat Puzzle Lab

- Have student make models and labels for different species & their cuts of meat.
 - Rib steak, sirloins, T-bones, porter house, roasts, flank, shank, loin, brisket, leg of lamb, etc.
- Have students paint/ divide model into sections labeling each cut / part
- Have students practice identifying parts by placing them on the model

Materials:

- Card board, poster board, paper etc
- Cuts of meat labels as examples
- Glue or tape