



Pork Butchery DVD - The Shoulder Cuts

1. After removing the trotter what were the next bones that the butcher removed?

Circle your answer

a) The shoulder bone

b) The collar bone

c) The neck bone

2. The butcher then removed the collar muscle what did he suggest this meat could be cut into?

Circle your answer – there maybe more then one correct answer

a) Slices and Steaks

b) Cubes

c) Roasting Joints

d) Mince

3. The butcher removed a large piece of meat which he put to one side. What did he suggest that this meat could be used for?

Circle your answer –There maybe more then one correct answer.

a) Sausages

b) Bacon

c) Pies

d) Roasting Joints

4. What was the largest joint of meat from the collar used for?

Circle your answer

a) Frying

b) Grilling

c) Roasting

5. The butcher produced a number of cuts from the collar. Circle your answer – there maybe more then one correct answer.

a) Steaks

b) Daubes (Big Cubes)

c) Roasting Joints

d) Mini-Roasting Joints

