



## Pork Butchery DVD

### The Leg and Chump Cuts

1. What was the first piece of meat that the butcher removed?

Circle your answer

a) The trotter?

b) The tail?

c) The Skin?

2. The butcher removed some leg fillet? What cut did he produce from this piece of meat?

Circle your answer

a) Fillet Steak?

b) Chops?

c) Medallions?

3. What was the top muscle from the leg called?

Circle your answer

a) The Topside?

b) The Silverside?

c) The Thick Flank?

4. Did the butcher cut the leg steaks,

Circle your answer

a) With the grain of the meat?

OR

b) Against the grain of the meat?

5. When preparing the carvery leg roast of pork how far down did the butcher say you should score the meat to make crackling?

Circle your answer

a) Through to the muscle?

b) Through to the first layer of fat?

c) Through to the second layer of fat?

6. What was the name of the cut that the butcher made from the Thick Flank muscle?

Circle your answer

a) The Cushion?

b) The Crown?

c) The Dome?

7. Tick each of the other cuts that the butcher suggested you can take out of the leg...

a) Stir Fry Strips ✓

b) Diced Pork ✓

c) Minced Pork

d) Pork Steaks ✓

e) Pork Ribs

8. How long does it take to roast a mini joint?

a) Under 30 minutes

b) 35 to 40 minutes

c) Around an hour