



Pork Butchery DVD

The 'Lesser Known Parts'

1. What are the feet commonly called?

Circle your answer

a) The trotters

b) The claws

c) The foot

2. What did the butcher suggest could be made from the head?

Circle your answer

a) Pate

b) Sausages

c) Brawn

3. The butcher removed a small muscle from the head which he said is increasingly being cooked in restaurants. What was the name of the muscle?

Circle your answer

a) The Loin

b) The Cheek

c) The head steak

4. The offal cuts shown were the Kidney, the Heart and the Liver

a) Did the butcher suggest that the kidney could be

Circle your answers

Poached / Grilled / Fried / Casseroled / Steamed / Roasted

b) Did the butcher suggest that the Heart could be

Circle your answers

Poached / Grilled / Fried / Casseroled / Steamed / Roasted

c) Did the butcher suggest that the Liver could be

Circle your answers

Poached / Grilled / Fried / Casseroled / Steamed / Roasted

5. What else did the butcher suggest that the Liver could be used for?

Circle your answer

a) Making Pate

b) Making Brawn

c) Making a Casserole

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The Belly Cuts

1. What did the butcher firstly remove?

His Hat / A Layer of Fat / The Ribs

2. When the butcher removed the rack of ribs did he

a) Throw them away?

b) Suggest that they can be grilled or barbecued?

3. What was the first cut that the butcher took from the belly?

- Belly Slices?
- Belly Blocks?
- Belly Joints?

4. What did the butcher call the diamond scored belly block?

- The Belly Joint?
- The Rustic Belly Joint?
- The Country Belly Joint?

5. Why would you diamond score a belly block?

- To make crackling?
- To enable a marinade to soak into the meat to add flavour?
- To speed up the cooking time?

6. Tick all of the ways that meat from the belly can be cooked

- Barbecued
- Roasted
- Pan Fried
- Oven Baked
- Steamed
- Grilled
- Poached

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The Leg and Chump Cuts

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

- 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?

- a) Fillet Steak?
- b) Chops?
- c) Medallions?

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

- a) The Topside?
- b) The Silverside?
- c) The Thick Flank?

4. Did the butcher cut the leg steaks...

- 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?

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?

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

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Poached / Grilled / Fried / Casseroled / Steamed/ Roasted

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