



Pork Butchery DVD

The Loin Cuts

1. What type of chops did the butcher take from the loin?

Circle your answer – there maybe more then one correct answer

a) Rib Chop

b) 'T' Bone Chop

c) Cutlet

2. How did the butcher describe the method of boning he was using to remove the ribs?

Circle your answer

a) Tunnel boning

b) Seam boning

c) Sheet boning

3. What name did the butcher give to the ribs he removed from the loin?

Circle your answer – there maybe more then one correct answer

a) Smaller spare ribs

b) Finger ribs

c) Baby back ribs

4. What alternative name did the butcher give to the loin steaks?

a) Pork sirloin

b) Pork rib-eye

c) Pork rump

d) Pork fillet

5. What was the name of the cutting technique that the butcher used to cut the Valentine Steak?

Circle your answer

a) Moth cutting

b) Wasp cutting

c) Butterfly cutting

d) Ant cutting