



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