



## Pin the cut on the cow

### Curriculum connections

Use of this learning and teaching activity may contribute to achievement of elements of the Standards. Indications of relevant Domains and Levels in the *Victorian Essential Learning Standards* are provided to assist teachers to make decisions about the appropriateness of the activity for their students.

Refer to introductory notes for VELS curriculum connections which define the relevant standards in greater detail.

*Victorian Essential Learning Standards* Domains and (Levels):

Science (3)  
Health & Physical Education (2,3,4)

**Duration:** 15 minutes.

**Setting:** The classroom.

### Summary

This activity enables students to learn about the different cuts of meat that can be found in a butcher or supermarket and which part of the animal these are cut from.

### Student outcomes

This activity will enable students to:

- Learn about the different types of cuts of meat they might find in a butcher or supermarket
- Gain an understanding of where these cuts originate from on a cow
- Increase their awareness of the origins of the meat that they eat

### Background notes for teachers

Students are sometimes disconnected from knowing where their food comes from. This activity will increase student awareness of where their beef comes from and where different cuts of meat are found on a cow. This activity could also be used as an introductory activity in VCE Agriculture and Horticulture Studies (Unit 1) and VCE Food and Technology (Unit 1).

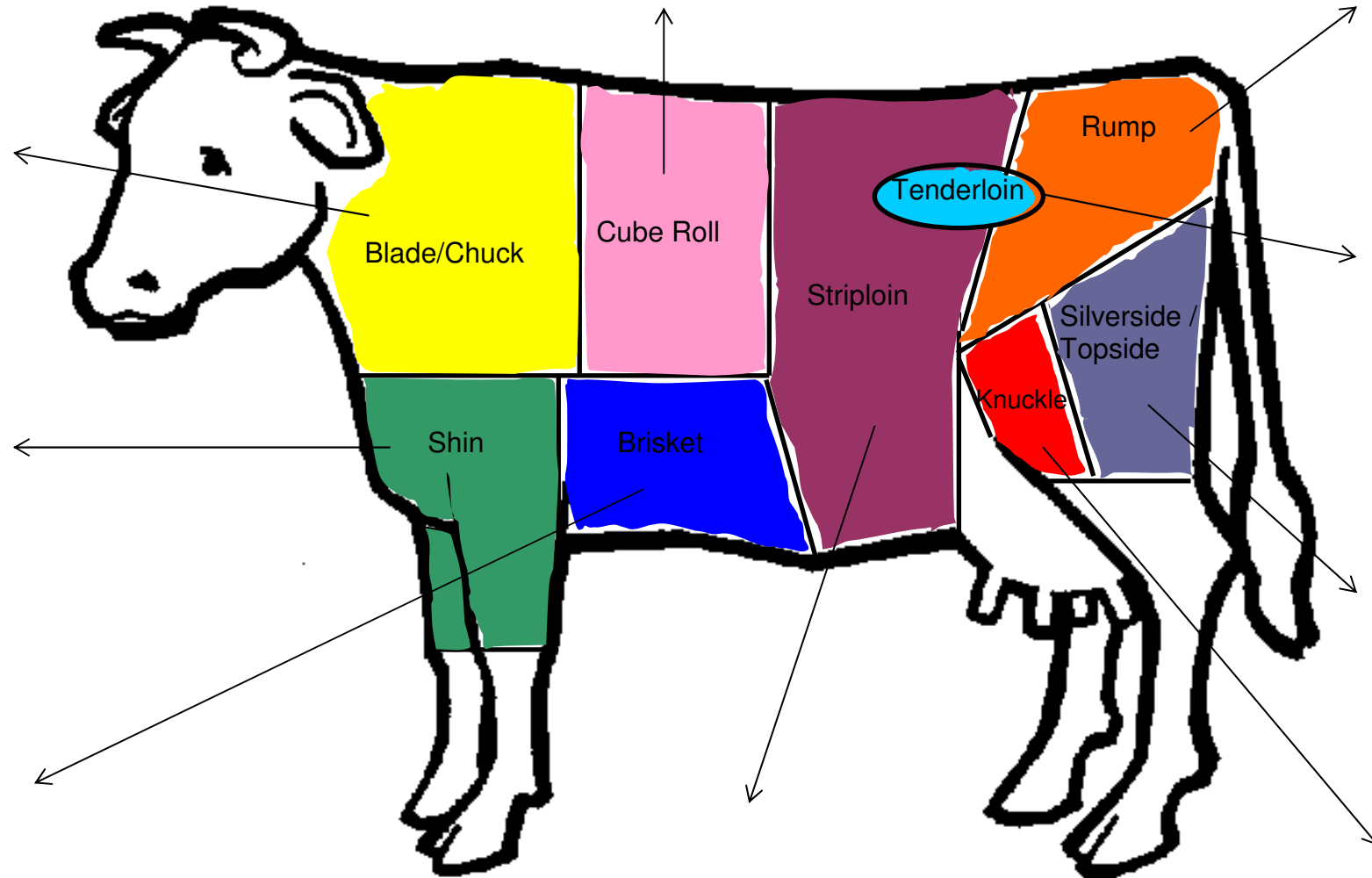
### Materials

- A3 sized coloured printout of Worksheet 1: Cow cuts diagram
- Worksheet 2: Cow cuts meat tokens
- Worksheet 3: Cryptic cow clues
- Blu-Tack and scissors

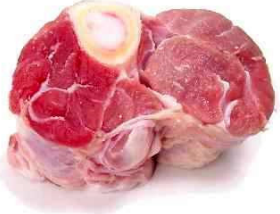







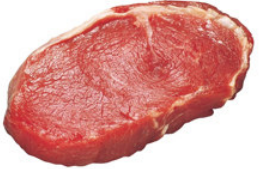
### The activity

1. Introduce the activity by asking students what animal beef comes from.
2. Explain that although many of them will know that beef comes from a cow, the challenge with this activity is to see whether they know where on the cow each cut of meat comes from.
3. Hold up a copy of the Cow cuts diagram.
4. Explain that each coloured section on the cow represents an area from which a particular cut of meat is sourced for example the Shin is a part of the leg where Osso Bucco is cut from.
5. Ask students to work in pairs. Hand out a copy of the following worksheets: Cow cuts diagram (A3 sized), Cow cuts meat tokens and Cryptic cow clues to each pair.
6. Students are to cut out each cut of meat on the worksheet: Cow cuts meat tokens.
7. Using Blu-Tack, students will then need to stick the appropriate Cow cuts meat tokens at the end of the arrows on the Cow cuts diagram after reading the Cryptic cow clues.











✎ Worksheet 1: Cow cuts diagram



 **Worksheet 2: Cow cuts meat tokens** (cut out tokens on the dotted lines)

<p>Osso Bucco</p> 	<p>Mince Meat</p> 	<p>Beef Strips</p> 	<p>Rump Steak</p> 
<p>Eye Fillet Steak</p> 	<p>T Bone / Porterhouse Steak</p> 	<p>Blade Steak</p> 	<p>Rolled Brisket</p> 
<p>Scotch Fillet Steak</p> 			

 **Worksheet 3: Cryptic cow clues**

Cut of meat	Picture	Cryptic clue
Osso Bucco		The cow walks from paddock to paddock grazing on the COLOURed grass
Mince Meat		BeHIND the haystack, below the exit
Beef Strips		Close to milking time the bull will charge
Rump Steak		The farmer had the same name as his cow in the paddock
Eye Fillet		This part of the cow does very LITTLE work so the meat is far from chewy and tough
T-Bone/ Porterhouse		Belted Galloways are a unique breed due to the strip along their side 
Scotch Fillet		I'm embarrassed that the cow is so fat; I can't even see her ribs
Blade Steak		I suffered from whiplash when I CHUCKed a hay bale over the fence
Rolled Brisket		A growling dog climbed UNDER the fence and tried to attack the bull, who responded by puffing out his CHEST and stamping his front hooves

## Answers

The following solutions are colour-coded to match up with the coloured sections on the Cow cuts diagram. The words in capital letters are the technical or common names of the area on a cow from where the cut is sourced.

1. **Osso Bucco = Shin**

2. **Mince Meat = Silverside/Topside**

3. **Round Steak/Beef Strips = Knuckle**

4. **Rump Steak = Rump**

5. **Eye Fillet = Tenderloin**

6. **T-bone/Porterhouse Steak = Striploin**

7. **Scotch Fillet = Cube Roll**

8. **Blade Steak = Blade/Chuck**

9. **Rolled Brisket = Brisket**