

 **Project 9.1.1 From Field to Fridge****Purpose**

The purpose of production agriculture, including raising livestock and poultry, is to have a salable product. However, because these products are derived from living, growing animals, complete uniformity of the products is not always possible. As you have seen throughout this course, many conditions and factors influence animal growth, health, and development. Yet consumers expect and demand a consistent product.

To establish greater consistency among agricultural products, the USDA implemented grading systems. Grading is classifying a product by standards of uniformity, such as size, trueness to type, freedom from blemish or disease, fineness, or quality. Trained graders evaluate meat, milk, eggs, fiber, and crops based on certain qualities.

An additional practice in meat production used to increase consistency and consumer acceptance is the labeling and naming of meat cuts. Consumers identify retail cuts by the part of the animal body from which they come. Labeling helps to predict tenderness and quality of the cut.

Products that are less desirable are often processed into goods that are more desirable. For example, hamburger and hotdogs are produced from less desirable cuts of meat; commercial cakes and other commercially baked products are often made from eggs that are not of the highest grade, and cheese may be made from milk that is not used for fluid milk. How are different products evaluated for retail?

Materials**Per team of three students:**

- Computer with Internet access and presentation software
- *Modern Livestock and Poultry Production* textbook
- Agriscience Library

Per student:

- Pencil
- *Agriscience Notebook*

Procedure

You and your team of three will research an assigned product and teach the class about the product and its derivatives. Your team will have approximately 15 minutes to present your information. Refer to *Project 9.1.1 Evaluation Rubric* for your reference.

Presentation components

The following are required components of your presentation.

- Identify the animal from which the product is derived
- Identify the external anatomy of the animal
- Specify the wholesale and retail cuts (if applicable)
- Explain the grades and indicators of quality
- Identify the fresh products that are available
- Identify the processed products
- Identify the by-products

