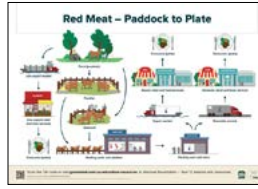




Australian Good Meat
Education resources
are an initiative of



7-10 | WORKSHEET

This 'Red Meat – Paddock to Plate' educational resource is provided under a Creative Commons Licence CC-BY-SA 4.0. For more information go to [mmla.com.au/creative-commons](https://mla.com.au/creative-commons).

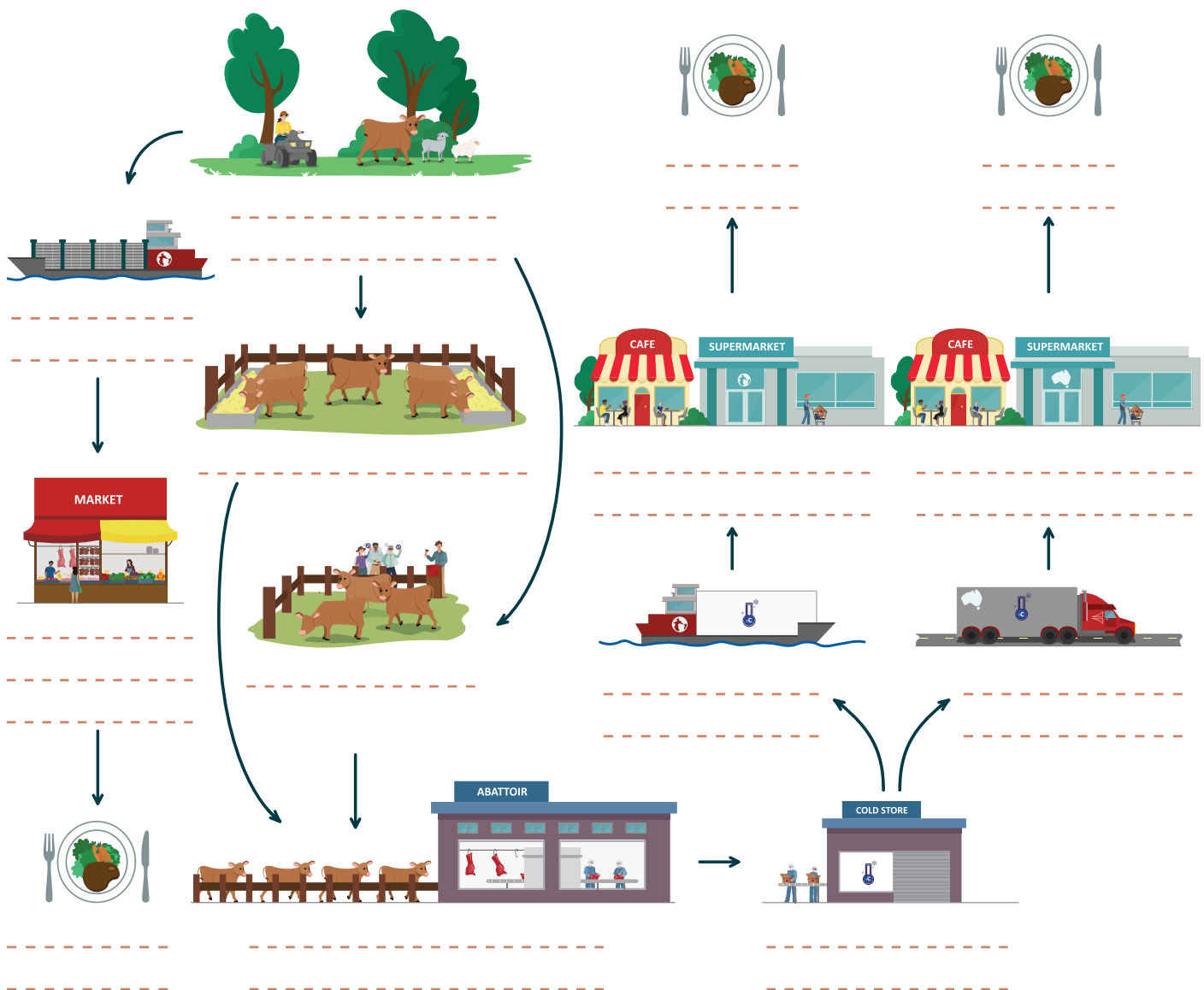
Activity 1

Red Meat – Paddock to Plate

A supply chain is the process a product goes through when it's being made and distributed.

Observe the 'Red Meat – Paddock to Plate' poster.

Below each image, write the name of the correct supply chain step.



Access the curriculum-aligned Australian Good Meat Education [resources](#) Year 7–10 to extend the learning on this topic, including Year 7–8 [Where does Australian red meat go?](#); [From Paddock to plate](#) and Year 9–10 [The marketing and supply chain](#) lessons. Further engage students interactively with the Year 7–10 [Paddock to Plate card game](#) to investigate red meat supply chain production processes and careers.



Australian Good Meat
Education resources
are an initiative of

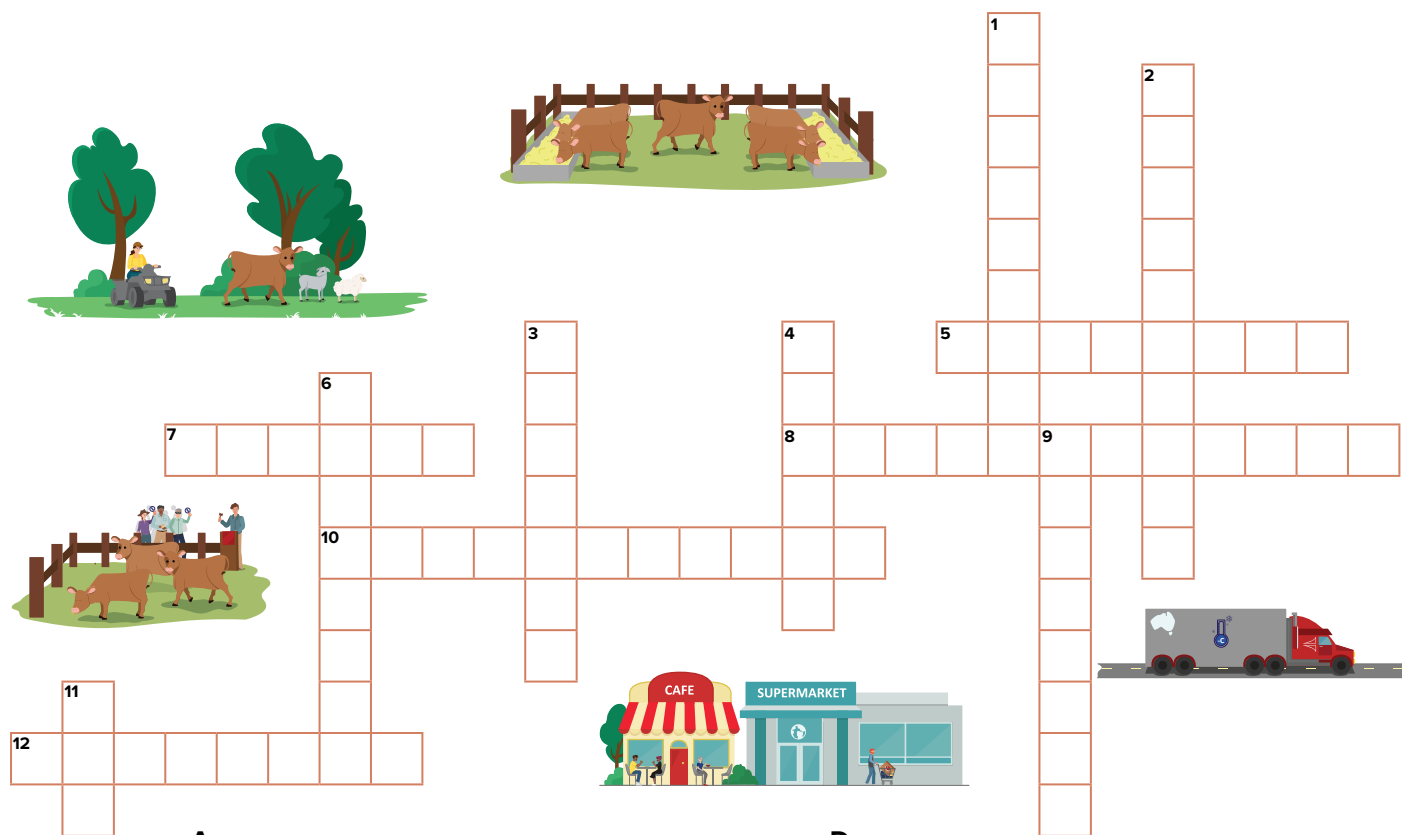


This 'Red Meat – Paddock to Plate' educational resource is provided under a Creative Commons Licence CC-BY-SA 4.0. For more information go to [mmla.com.au/creative-commons](https://mla.com.au/creative-commons).

Activity 2

Red Meat – Paddock to Plate

Use the 'Red Meat – Paddock to Plate' poster, the information from Year 7 to 8 [Where does Australian red meat go?](#), [From paddock to plate](#), or the Year 9 to 10 [The marketing and supply chain](#) lessons and the [Paddock to Plate](#) card game (Year 7 to 10 version) to complete the supply chain crossword.



Across

5. Market where consumers buy a product that is produced from within their own country.
7. Where products are sold to a different country from where it is produced.
8. A system, such as NLIS, used to track livestock from birth to slaughter, ensuring food safety and disease control.
10. The series of steps that take meat from farms to the consumer's plate.
12. Livestock are transported here and sold to the highest bidder.

Down

1. A chilled facility used to keep meat products fresh and safe.
2. The stage where meat is prepared and transformed into various products.
3. A managed area where cattle are fed specialised rations before being sent to market.
4. Stores or outlets where meat is sold to consumers.
6. The end user who buys and eats the meat products.
9. A facility where livestock is humanely slaughtered for meat production.
11. The process of wrapping and sealing meat to keep it fresh for sale.