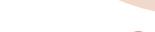


Australian Good Meat Education resources are an initiative of





This 'Careers in agriculture' educational resource is provided under a Creative Commons Licence CC-BY-SA 4.0. For more information go to <u>mla.com.au/creative-commons</u>.



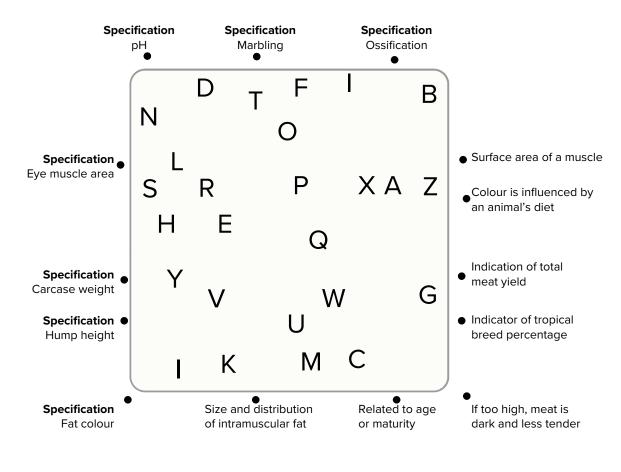
7-10 | WORKSHEET



Australian Red Meat Specifications

Assessing meat by a set of standards enables the industry to match overseas and Australian market expectations, and provide consumers with confidence that they are purchasing a product that offers consistent eating quality and value for money. Producers can target particular market specifications by managing certain activities on their farm to increase their profitability. Assuring the eating quality of Meat Standards Australia (MSA) beef requires standards to be maintained from paddock to plate.

Observe the 'Australian Red Meat Specifications' poster. Match each specification name to its correct description by drawing a line between them. The lines will intersect to highlight 7 letters. Unscramble these letters to discover a mystery word related to Australian red meat.



- 1. Record the 7 mystery letters
- 2. Unscramble the seven letters to reveal the mystery Australian red meat word

Activity 1 continued next page





MEAT & LIVESTO

Activity 1 continued





3. Using the 'Australian Red Meat Specifications' poster, annotate some of the specifications that could be used to assess the cut of meat in the image.



Refer to Answers document for references.

Access the curriculum-aligned Australian Good Meat Education <u>resources</u> Year 7–10 to extend the learning on this topic, including Year 9–10 <u>Assessment and advertising</u>.