



Australian Good Meat
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Card Game: Year 7 – 10 Paddock to Plate

1. b) Auctions livestock to the highest bidder.
2. b) Barley, wheat, and sorghum.
3. c) Livestock are kept before moving into the processing area.
4. NLIS is Australia's system for tracking and identifying cattle, sheep, and goats. It uses ear tags or rumen boluses to trace animals' movements throughout the supply chain, ensuring food safety and the ability to trace health issues back to their origin.
5. Packing and cold storage ensure that red meat is stored at optimal temperatures, extending its shelf life and maintaining food safety. It also involves correct labelling, which informs consumers of important details like use-by and best-before dates.
6. Provide proper nutrition and water to ensure animals are healthy and reduce stress before transport.
Minimise handling and use animal handling techniques to reduce stress, which can cause bruising or affect meat tenderness.
Ensure comfortable transportation by making sure the animals have enough space for their comfort and to prevent injuries during transport. These steps are important to maintain meat quality, as stressed animals can produce lower-quality meat.
7. BunkBot technology helps monitor feed consumption in real time, ensuring that livestock receive optimal nutrition without wastage. This improves the animal's health and welfare by providing consistent feeding while also enhancing feedlot efficiency by reducing food waste and improving production outcomes.
8. Factors to consider would include the family's taste preferences, cost, the cut of meat needed for the meal (e.g., roasting vs. frying), nutritional value, and knowledge of the sustainability practices of the industry. The red meat supply chain's role is to ensure animal welfare and meat quality throughout the entire supply chain, which includes proper animal care, regulated processing, and correct packaging and storage. Each step contributes to the meat's freshness, safety, and quality.