

MEAT PRICING

Name _____ Period _____ Assign # _____

ITEM	PRICE/POUND
1. Ground Beef - regular - lean - extra lean	
2. Chuck Roast	
3. T-Bone Steak	
4. Whole Fryer Chicken	
5. Boneless Skinless Chicken Breast	
6. Chicken - cut up	
7. Turkey – whole	
8. Turkey Breast	
9. Cornish Hen	
10. Tuna Fish - canned	
11. Fish Fillet - name variety	
12. Fish - whole - name variety	
13. Oysters	
14. Shrimp	
15. Liver	
16. Turkey Ham	
17. Pork Chops	
18. Veal - name cut	
19. Stew Meat	
20. Ham Steak	
21. Canned Tuna	
22. Vienna Sausage	

QUESTIONS:

1. Which meat is the most expensive per pound?
2. Which two meats do you get a lot of bone with?
3. Which meat is the least expensive? Why?
4. Of the fish-types, which was the most expensive? Why?
5. Which is more expensive pork or turkey ham? Why?
6. Which is the most expensive of the three types of chicken cuts? Why?
7. Why do you think Cornish Hens are the price they are?
8. Which was the least expensive of the types of ground beef? Why?
9. Rank the three beef cuts (#2, #3, and #19) in order of least expensive to most expensive, with the least expensive being number 1.
 - 1.
 - 2.
 - 3.

Why do you think they are ranked this way?

10. Name two things you have learned from this exercise.