**Agriculture in Society**

**Unit 2:** Animal and Livestock Production in Agriculture

**Lesson 4:** Animal Products and By-Products

**Lesson 4.1:** Food Products

State Orientation to Agriculture in Society Standards:

**OAS 3.09** Trace animal products from the farm to the grocery store

**OAS 3.10** Explore how animal products and by-products are used in everyday household items

National AFNR Standards:

**FPP.03.01** Select and process food products for storage distribution and consumption

**AS.06** Classify, evaluate, and select animals based on anatomical and physiological characteristics

Student Learning Objectives:

1. Students will sketch the steps that animal food products take from the farm to the grocery store
2. Students will discuss different animal products and by-products used to make food

Outside Resources

1. CASE
   1. AgX 8.3 Field to Fork (OAS 3.09, OAS 3.10)
      1. **Lesson Plan, Lab, Worksheet -** Students will learn about the value chain of food production by preparing, eating, and sharing, a meal. They will review agricultural commodities and the steps of the value chain.
2. Ag in the Classroom
   1. [Beef: Making the Grade](https://agclassroom.org/matrix/lesson/698/) (OAS 3.10)
      1. **Lesson Plan and Activity** -Students will evaluate the USDA grading system for whole cuts of beef and discuss consumer preferences and nutritional differences between grain-finished and grass-finished beef. Students will also distinguish various labels on beef products and discuss reasons for the government’s involvement in agricultural production, processing and distribution of food.
3. Michigan 4-H Youth Development
   1. [Pin the Meat Cut on the Animal](https://www.canr.msu.edu/uploads/236/65684/4H1662_ASA-Meat_Cuts_2016.pdf) (OAS 3.10)
      1. **Lesson Plan and Activity -** Students will learn about the wholesale and retail cuts of pork, beef, and lamb through an activity where students try to place retail cuts of meat to the correct wholesale cut.
4. NASCO
   1. [FCS Beef Basics](https://www.kansasbeef.org/Media/KSBeef/Docs/fcs-lesson-32-beef-basics.pdf) (OAS 3.10)
      1. **Lesson Plan, Activity, and Worksheet-** Students will learn how to read meat labels to determine what type and where on the animal the meat is coming from. Students will learn about the primal cuts of beef and if they are locomotion or suspension muscles.
5. Teachers Pay Teachers
   1. [Beef Meat Cuts Foldable Notes - Retail and Primal Cut ID](https://www.teacherspayteachers.com/Product/Beef-Meat-Cuts-Foldable-Notes-Retail-and-Primal-Cut-ID-12461760) (OAS 3.10)
      1. **Lesson Plan, Activity-** Students will be able to accurately locate beef primal cuts and be able to name what retail cuts come from different areas on the animal body after they complete these foldable notes.
   2. [Cuts of Meat Jeopardy](https://www.teacherspayteachers.com/Product/Cuts-of-Meat-Jeopardy-8400579) (OAS 3.10)
      1. **Activity, Review-** This is a Jeopardy game where students can test their ID knowledge of meat identification
6. American Farm Bureau Foundation for Agriculture
   1. [True Beef: From Pasture to Plate Educator's Guide](https://www.agfoundation.org/resources/true-beef-from-pasture-to-plate-educators-guide) (OAS 3.09 and OAS 3.10)
      1. **Library of Resources –** This series of lesson plans accompany a documentary titled “True Beef: From Pasture to Plate.” It teaches students about beef from farm to table. The lesson plans are not required, as these lessons are useful as stand-alone resources.
7. Johns Hopkins Center for a Livable Future
   1. [FoodSpan](https://foodspan.org/lesson-plans) (OAS 3.09)
      1. **Lesson Plans, Activities Handouts, Slideshows-** This resource provides 17 lessons that includes a variety of resources. The purpose of this resource is to teach students about the entire food system. The following lessons accomplish the goals of the standard: Unit 1 Lesson A, Unit 2 Lesson 4, Unit 2 Lesson 6, Unit 2 Lesson 7, Unit 2 Lesson 8, Unit 2 Lesson 9, Unit 3 Lesson 10