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## Supplemental Activity: TEACHER GUIDE Pork Jeopardy

**Activity designed to use with Pork Stir-Fry Lesson Plan  
Grade Levels: Middle School & High School Introductory Level**

**Objective:** Students will showcase their knowledge of pork cuts, cooking methods, safe food storage, and nutrition to use as a consumer.

### Resources:

- *Pork Q & A* with student's answers
- Either *Pork Jeopardy* PowerPoint slides or SMARTBoard with Jeopardy template file
- **ANSWER KEY** to Jeopardy clues

### Pork Jeopardy - PowerPoint Simulation

Make a copy of the Jeopardy PowerPoint file prior to playing the game. Class divides into teams. The teacher or a student may serve as the “game show host” who will read clues out loud and verify answers as correct or incorrect during the game. A student may also serve as the timer / score keeper. Prior to playing Jeopardy it may be helpful to practice with students having their responses to a clue be stated in question format (i.e. clue – cougar, response – what is the school mascot?)

Start the game by choosing Slide Show option. To Play Jeopardy using PowerPoint file:

1. When slide show begins the first slide is title of game, click once and the game board appears with no column headings.
2. Click a second time and the column headings appear.
3. Student selects cell (i.e. Cuts of Meat for \$200.) and you click once on that cell - the clue will appear (i.e. build and repairs body cells).
4. Once the student has given their response in the form of a question click again on cell and the “answer” will appear (i.e. what is protein?).
5. To return to game board click on “home” at upper right hand corner of slide.
6. There is no score keeping in this file so you will need to do this on an easel pad or white board.
7. In the event of a tie there is a final Jeopardy question - located at bottom of game board.



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The “game board” will look like this.

Cooking Methods	Cuts of Meat	Nutrition	Selection of Quality Pork	Safe & Sanitary Pork Preparation & Storage
100	100	100	100	100 (Daily Double)
200	200	200	200	200
300	300	300 (Daily Double)	300	300
400	400	400	400	400
500	500	500	500	500

### SMARTBoard Application

Teachers with access to a SMARTBoard may use the Pork Jeopardy simulation located at the SMARTBoard Exchange website – go to <http://exchange.smarttech.com>. When on the site, in the Search All Resources field, type in Pork Jeopardy. Twenty-five pork clues and responses are provided for you.

A player will select a category and then start with a 100 point clue. ALL ANSWERS MUST BE STATED IN THE FORM OF A QUESTION. For example if the clue was Washington, DC – the response ought to be “What is the capitol of the United States of America”? Once the question is read allow 10-20 seconds for a response. Players must select clues in sequence from lowest number of points to highest number of points in a category. Players may select questions from any category, and may mix up categories they are selecting clues from. The game ends when all clues have been used. It is helpful to practice with students responding to clues in question format. Practice clues could include: school mascot, name of principal, next holiday, current athletic seasons, names of teachers, street school is on, etc.

**Score Keeper** – A student may serve in this role and will use the two upper corners of the game board to keep scores for Team 1 and Team 2. After each correct response the score keeper will calculate the new sum for team responding and drag the number needed up to the team score box. For example, if a team had earned 200 points so far and then correctly responded to a 300 point question the score keeper would calculate the team total score at 500 points and move a # 5 to replace the #2 in that team’s score box.

**Daily Double** – The teacher may decide which two cells will be the daily double for the game. Announce the clue is a daily double and when a correct response is given the score keeper calculate double the score for that team. For example, if Team 2 responds correctly to a daily double clue worth 400 points, the team will earn 800 points and that will be added to their total score.

**Initial Cloner** – This is a blue button located under the title “Jeopardy” on the game board slide. Once a team has selected a cell on the game board and responded to it, drag the blue Initial Cloner button over that cell so everyone knows that clue has been used during the game.

In the event of a tie there is no Final Jeopardy question included in the game simulation. Once the game is completed close the Pork Jeopardy Final.notebook file without saving changes and it will be ready to use with the next group of students.

Contact your local IT staff member with questions that arise when using in class.

Option - Use your SMART Response system to engage EVERY student in your classroom Jeopardy Review game. The class is divided into two teams - the Team #1 uses the ABCD buttons to respond, and the Team #2 uses the EFGH buttons. The team with the highest percentage of correct answers gets the points for that question! This template is ready for you to add your own questions for any subject area. An instruction sheet is attached to the template to help you get started.

### SMARTBoard Template

Teachers may use the template to develop other FCS Jeopardy simulations to facilitate students learning class content. On the SMART Exchange website select (subject) Health and Physical Education. You can access the template by opening in SMART Notebook Express.

Pork Jeopardy – Clues

Cooking Methods	Cuts of Pork	Nutrition	Selection of Quality Pork	Safe & Sanitary Pork Preparation & Storage
100 145° F. with a 3-minute rest period	100 Loin, side, leg, shoulder butt, picnic shoulder	100 Builds and repairs body cells	100 A 3oz. serving of pork that provides less than 10g. of fat	100 <b>Daily Double</b> Up to six months when well-wrapped
200 Piece of equipment used to measure internal temperature of meat	200 Ground pork comes from this part of pig	200 Leanest retail cut of pork	200 3 oz. of cooked pork	200 Between 40 and 140° F.
300 Chops are cooked over direct heat in a small amount of fat	300 Rub, roast, relax	300 <b>Daily Double</b> 16% less fat	300 A 3oz. serving of pork that provides less than 5g. of fat	300 2 to 4 days
400 Cooking in an oven with a shallow, uncovered pan – used for tender cuts	400 Bacon comes from this part of pig	400 Without this key vitamin, metabolism of carbohydrate, protein and fat would be significantly compromised; one serving of pork provides 54% of daily value needed	400 Pork leg that has been cured, resulting in a sweet, smoky flavor	400 Within 1 to 2 hours of serving
500 Two types - dry or wet, used to tenderize and flavor prior to cooking	500 Another name for a Center Rib Roast	500 Mineral that strengthens bones and generates energy in cells; one serving of pork provides 20% of daily value needed	500 Cost per pound divided by number of servings per pound	500 Chops 1” thick will take 12 to 14 hours in the refrigerator

Pork Jeopardy – ANSWER KEY

Cooking Methods	Cuts of Meat	Nutrition	Selection of Quality Pork	Safe & Sanitary Pork Preparation & Storage
<p>100 145° F. with a 3-minute rest period <b>What is USDA recommended internal temp for cooked pork?</b></p>	<p>100 Loin, side, leg, shoulder butt, picnic shoulder <b>What are the primal or wholesale cuts of pork?</b></p>	<p>100 Builds and repairs body cells <b>What is protein?</b></p>	<p>100 A 3oz. serving of pork that provides less than 10g. of fat <b>What is lean?</b></p>	<p>100 <b>Daily Double</b> Up to 6 months when well-wrapped <b>How long can you store pork in the freezer?</b></p>
<p>200 Piece of equipment used to measure internal temperature of meat <b>What is a digital instant-read thermometer?</b></p>	<p>200 Ground pork comes from this part of pig <b>What is the shoulder butt?</b></p>	<p>200 Leanest retail cut of pork <b>What is a tenderloin?</b></p>	<p>200 3oz. of cooked pork <b>What is average serving size of pork?</b></p>	<p>200 Between 40-140° F. <b>What is the Danger Zone?</b></p>
<p>300 Chops are cooked over direct heat in a small amount of fat <b>What is sauté?</b></p>	<p>300 Rub, roast, relax <b>What are the three R's of preparing ribs?</b></p>	<p>300 <b>Daily Double</b> 16% less fat <b>What is the difference of pork fat content today compared to 1991?</b></p>	<p>300 A 3oz. serving of pork that provides less than 5g. of fat <b>What is extra lean?</b></p>	<p>300 2 to 4 days <b>How long can you keep fresh pork in the refrigerator?</b></p>
<p>400 Cooking in an oven with a shallow, uncovered pan – used for tender cuts <b>What is roasting?</b></p>	<p>400 Bacon comes from this part of pig <b>What is the side?</b></p>	<p>400 Without this key vitamin, metabolism of carbohydrate, protein and fat would be significantly compromised; one serving of pork provides 54% of daily value needed <b>What is thiamine?</b></p>	<p>400 Pork leg that has been cured, resulting in a sweet, smoky flavor <b>What is ham?</b></p>	<p>400 Within 1-2 hours of serving <b>How long can you safely leave leftovers at room temperature?</b></p>
<p>500 Two types-dry or wet, used to tenderize and flavor prior to cooking <b>What is a rub/marinade?</b></p>	<p>500 Another name for a Center Rib Roast <b>What is a Rack of Pork?</b></p>	<p>500 Mineral that strengthens bones and generates energy in cells; one serving of pork provides 20% of daily value needed <b>What is phosphorous?</b></p>	<p>500 Cost per pound divided by number of servings per pound <b>What is cost per serving?</b></p>	<p>500 Chops 1" thick will take 12-14 hours in the refrigerator <b>What is the best way to thaw frozen pork?</b></p>