

Arkansas 4-H Project Reflection

Meat Science Project

Date

Name



Objectives for All Projects	<ul style="list-style-type: none">• Apply all 4-H training and experience in choosing and preparing for a vocation.• Practice leadership skills and roles in 4-H and the community.• Take part in community affairs and demonstrate citizenship responsibility.• Develop integrity, sportsmanship and decision-making capability, and public speaking skills through experiential learning.
Objectives for this Meat Science project	<ul style="list-style-type: none">• Learn basic principles of meat sciences identify beef, pork and lamb wholesale and retail cuts.• Learn to identify quality of color, marbling, maturity and grading of meats.• Learn the principles of Quality Assurance production practices and impact of those procedures in the meat industry.• Develop integrity, sportsmanship, decision-making ability, and public speaking skills through participation in demonstrations, tours, judging, and/or exhibits.• Learn the value of scientific research and its influence upon animals, the meat industry.• Understand the important difference between animal rights and animal welfare.• Explore career and job opportunities in the meat industry.

I worked toward the following objectives this year: (list)

List talks and illustrated presentations related to the projects reported by title

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What have you learned in this project?

List what you have learned as a result of participation in the project along with skills you have acquired related to the project.

Leadership Experiences in this project

4-H Leadership

Other Leadership

Citizenship Experiences in this project

4-H Citizenship

Other Citizenship

Arkansas 4-H Project Worksheet

Participation in the 4-H Meat Science Project

Include the amount of project work (number of items, number of times, etc.) along with related experiences such as tours, public speaking, research, career exploration, etc.)

EXAMPLE

Activity – These are examples – add or delete categories as needed	Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.	Total
Beef													
Hours spent learning meat cuts													
Workshops Attended (#)													
Wholesale Cuts Learned (#)													
Retail Cuts Learned (#)													
Hours learning Skeletal Anatomy													
Lamb													
Hours spent learning meat cuts													
Workshops Attended (#)													
Wholesale Cuts Learned (#)													
Retail Cuts Learned (#)													
Hours learning Skeletal Anatomy													
Pork													
Hours spent learning meat cuts													
Workshops Attended (#)													
Wholesale Cuts Learned (#)													
Retail Cuts Learned (#)													
Hours learning Skeletal Anatomy													

