**Veal in the Classroom Lesson – Student Worksheet**

**Date:**

**Name:**

**Please answer these questions during/after the Veal in the Classroom Lesson.**

1. The Wisconsin Beef Council works on behalf of Wisconsin’s \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ farmers.
2. Describe where a veal calf comes from.
3. Name two of the primary veal-producing states.

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* **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

What do these states have in common?

1. The typical veal farm has \_\_\_\_\_\_\_\_\_ calves.
2. Veal calves are sent to be harvested when they are approximately \_\_\_\_\_\_\_\_\_ weeks old or \_\_\_\_\_\_\_\_\_\_\_\_ pounds.
3. \_\_\_\_\_\_\_\_\_\_\_\_% of United States farms are family-owned and operated.
4. Name 2 reasons why veal calves are housed in barns.
5. Veal calves diet is \_\_\_\_\_\_\_\_\_\_-based.
6. Veal is an excellent source of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
7. **Circle** two of the cooking methods favorable for veal.

**Sautéing Roasting Deep Frying Boiling**

1. What program are veal farmers part of to ensure that they are caring for and producing a safe and wholesome veal product?
2. A trimmed, cooked, 3 oz. portion of veal contains how many calories?
3. What color is raw, uncooked veal meat, like you would find in the grocery store?
4. Name one thing you found surprising when watching the videos about veal.