

Name _____

Date _____

Directions: As a part of active listening during the film, answer the following questions as completely as possible. Each question is worth 5 points each.

1. What invention made butchering a service instead of a family chore?
2. What shifted the role of the butcher to a mass producer rather than an artisan?
3. What threatens the traditional butcher?
4. In 1990 red meat production exceeded what amount?
5. What byproducts make hotdogs?
6. What is sometimes added during the chopping of sausage to keep meat temperature cold?
7. What danger comes along with the mass production of meat?
8. What cut of meat is more susceptible to food borne bacteria than other muscle based cuts?
9. Mad cow disease cannot be killed _____ meat.
10. Is there currently a cure for mad cow disease?