

Missouri Pork Association

August 20, 2016

Re: **2015 Pork Goes To School Program**

Dear Family & Consumer Science Teacher,

The Pork Goes to School Program is designed to assist teachers in the development and presentation of a lean protein Pork Nutrition and Menu unit.

Each participating school will be reimbursed up to **\$1.00** for each participating student or total dollar amount of fresh pork meat purchases (combined classroom receipts), whichever is lower. The program guidelines and meat cut specifications are enclosed.

Free teacher resources such as recipes, cuts & cooking, nutrition and videos for your curriculum development may be found on the following National websites and Facebook: *Pork Be Inspired* and *Pork and Health*.

<http://www.porkbeinspired.com>

<http://www.porkandhealth.org>

<http://www.facebook.com/porkbeinspired>

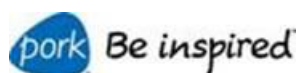
Please review the enclosed reimbursement guidelines, complete the order form and return back to me to participate in the program.

Hopefully cooking with pork inspires your students again this year!

Thank You,

***Zelta***

Zelta McBee,  
Office Manager  
zelta@mopork.com



**2016-17**  
**PORK GOES TO SCHOOL ORDER FORM**

**(Please Print or Type)**

\_\_\_\_\_  
 Name of School

\_\_\_\_\_  
 Street Address (UPS Mailing)

\_\_\_\_\_  
 City State Zip

\_\_\_\_\_  
 Phone Number

\_\_\_\_\_  
 Email

**PLEASE NOTE:**

- \* Pork must be used for classroom instruction and labs. *Faculty, parent or school board dinners prohibited.*
- \* The **ONLY** cuts covered in this program are: ***centercut bone-in or boneless chops, pork loin roast, tenderloin, ground pork, and pork steaks.*** No other purchases will be eligible for reimbursement, such as ham, bacon, sausage.
- \* **Only (1) one order form per school** may be submitted; please coordinate with all other teachers in your school's Family and Consumer Sciences Department.
- \* Pork may be purchased throughout the school year; however, **only one (1) Reimbursement/Evaluation form may be submitted.** Therefore, if you choose to purchase your pork allotment periodically, hold all grocery receipts and submit with all teachers' receipts.

Class Information	For Office Use Only	
Teacher	Estimated # of Students	Estimated Dollars Approved

Note: This year, you will be given up to **\$1.00** per participating student.

\_\_\_\_\_  
 Date

\_\_\_\_\_  
 Signature of Department Head

Missouri Pork Association  
 Attn: Zelta McBee  
 zelta@mopork.com  
 573-445-8375  
 6235 W. Cunningham Drive  
 Columbia, MO 65202

## Reimbursement Guidelines

Each Family & Consumer Science teacher participating in the program is allowed up to \$1.00 per student for the purchase of fresh pork. Teachers are allowed to choose any combination of approved cuts including: **centercut bone-in or boneless pork chops, pork loin roast, tenderloin, ground pork, and pork steaks**. These are the only cuts eligible for reimbursement.

Please coordinate with all teachers in your school's Family and Consumer Science department. Complete the enclosed order form including names of all participating teachers in your school and number of classroom students, and return the form to our office. Only one order form per school may be submitted.

Reimbursable amount: up to **\$1.00 per student** for classroom instruction Pork purchases. Upon our receipt of your Pork Goes to School order form indicating your participating teachers and number of classroom students an approval letter will be issued including a Reimbursement & Evaluation form.

Teachers may make multiple purchases of pork meat throughout the school year for their class unit but must save all meat purchase receipts. Upon completion of current school year Pork labs, pool your teacher's classroom student totals with attached grocery receipts. Only original receipts of meat purchases are eligible for reimbursement.

### **In order for participating schools to receive reimbursement, we MUST receive the following:**

1. Beginning of School Year: single **Pork Goes to School order form** including all participating teacher names with estimated numbers of students.
2. End of School Year: single **Reimbursement & Evaluation form** including all participating teachers with number of students per class and purchase amount totals.
3. Original meat purchase receipts. No reimbursement is possible without a receipt of purchased fresh pork meat within the school year.

As a small state office with minimal staff we are asking your help by waiting until the end of school year and submitting (1) Reimbursement & Evaluation form for reimbursement. **MPA will send (1) reimbursement payment check to each participating school, not each participating teacher.** Please indicate on your school's single Reimbursement & Evaluation form the name of the individual to make payment check.

**Thank you for your interest in the Missouri Pork Industry!**



# MEAT SPECIFICATIONS

## **Ideal Quality Characteristics of Fresh Pork**

Possesses a bright color, ranging from light pink to light red  
Possesses a smooth texture  
1/8" - 1/4" fat trim surrounding cut  
Fat appears firm and white  
Meat is firm and fresh

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The following pork products are approved by the Missouri Pork Association for the Pork Goes to School program. Participating teachers will be reimbursed a total of up to \$1.00 per student or pork purchase receipt total, whichever is lower. **ONLY SCHOOLS WHICH MEET THESE SPECIFICATIONS WILL BE REIMBURSED BY MPA.**

### **Bone-in or Boneless Pork Chops**

Cut from whole bone-in or boneless loins. Must be centercut loin chops or sirloin chops.

### **Boneless Pork Loin Roast**

Must be strapless loin. Must be high quality with 1/8" trim.

### **Tenderloin**

Can be purchased whole or cut to individual needs. DO NOT mechanically tenderize.

### **Ground Pork**

Must be minimum of **80%** lean with no added seasonings.

### **Pork Steaks**

Cut from Boston Butt shoulder roasts.

## **Suggested Activities**

Contact your local grocery store meat manager for a class field trip or a cutting demonstration. Either of these will allow students to note a variety of pork cuts available and quality levels of meat available in grocery stores.

Have pork units containing pork nutritional composition, proper purchasing and storing techniques, proper cooking methods and food safety.

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