



## Family & Consumer Science Mini-Grant Program

The Wisconsin Pork Association (WPA) is offering mini-grants to Wisconsin Family & Consumer Science teachers to be used for the purchase of pork for classroom/lab experiences.

Each Family & Consumer Science teacher is eligible for a grant valued at \$50. There are a limited number of mini-grants available. Teachers are encouraged to use the following lesson plans to aid in their curriculum:

- Tasty Pork Appetizers and Sustainable Farming
- Slow Cooking & Sous Vide Methods for Pork Cookery
- Souper Pork: The Basics of Soup
- Tech Savvy with Pork in the Kitchen

The lesson plans are also available at [www.wppa.org/lesson-plans](http://www.wppa.org/lesson-plans).

### Pork Facts:

- Pork producers have changed their feeding and management practices so that today seven of the most common cuts of pork have, on average, 16% less fat and 27% less saturated fat than 20 years ago.
- Pork tenderloin is as lean as the skinless chicken breast!
- Pork chops, roasts and tenderloins can be safely cooked to medium rare at a final internal temperature of 145 degrees F followed by a three-minute rest time.
- [www.pork.org/cooking](http://www.pork.org/cooking) is a great resource for recipes and cooking videos on cooking pork!
- Choose lean cuts of pork with the word "loin" in the name, such as pork tenderloin and loin chop.
- Use spice rubs or low-fat marinades to add extra flavor to meat without adding fat.

For additional classroom resources, visit our website at [www.wppa.org/educators/](http://www.wppa.org/educators/).

Grants are available for spring and fall semesters if funds are available. All recipients must complete an evaluation form upon receipt of funds to be eligible for funding for future semesters.

Please send your completed application form to: Wisconsin Pork Association, PO Box 327, Lancaster, WI 53813 or e-mail to [wppa@wppa.org](mailto:wppa@wppa.org).

# Wisconsin Pork Association Family & Consumer Science Mini-Grant Application

## Instructor/Project Coordinator Information:

Name: \_\_\_\_\_ Title: \_\_\_\_\_

Email: \_\_\_\_\_ Phone: \_\_\_\_\_

## Classroom Information:

School Name: \_\_\_\_\_

School Mailing Address: \_\_\_\_\_

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

Principal's Name: \_\_\_\_\_ Email: \_\_\_\_\_

Number of students for which the grant will be used: \_\_\_\_\_

## Program Information:

Briefly describe how the money will be used: pork cut(s) to be used, methods of preparation and other anticipated class activities.

Which lesson plan(s) do you plan to use for the pork mini-grant?

Are there any other resources that would be helpful to you when teaching about pork?

Have you received a FCS pork mini-grant from WPA before? Yes \_\_\_\_\_ No \_\_\_\_\_ Year: \_\_\_\_\_

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\*\* If you are the recipient of a mini-grant, we will ask you to complete a simple evaluation form on how the grant monies were used.

\*\* The check for the grant will be written to the school but mailed to the attention of the FCS teacher.

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**Return to:**  
**Wisconsin Pork Association, PO Box 327, Lancaster, WI 53813**  
**[wppa@wppa.org](mailto:wppa@wppa.org)**