

Social Studies Economics Grade 4

- **Scarcity and Resource Allocation:** Explain how the availability of productive resources in Ohio promotes specialization in the production of goods and services and leads to trade.

- **Production, Distribution and Consumption:** Explain how entrepreneurs organize productive resources to produce goods and services and that they seek to make profits by taking risks.

Markets: Explain why people in Ohio specialize in what they produce and then trade with others, which then increases the amount of goods and services available.

Social Studies Skills and Methods Grade 4

- Identify main ideas and supporting details from factual information.
- Distinguish between fact and opinion.
- Read and interpret pictographs, bar graphs, line graphs and tables.

America's farm and ranch families produce a huge bounty of food and fiber, allowing Americans to enjoy the most abundant and most affordable food supply in the world. Today, each U.S. farmer produces food and fiber for 144 people. Ohio's agricultural industry is an 80 billion dollar industry and employs one in seven Ohioans. Agriculture is more than farmers—it includes farm managers, plant and animal researchers, food scientists, commodity brokers, agricultural journalists, nutritionists, farm economists, agriculture teachers, crop consultants, bankers, salespeople, marketing experts and many other occupations. It is interesting to see how the specialization of an Ohio pork producer works to meet the demands of today's consumer.

PORK PRODUCERS WORK TO MEET CONSUMER DEMANDS...

Today's pork tenderloin has less fat than a chicken breast. (2.98 g total fat compared to 3.03 g total fat for the chicken breast.) Pork has gained the reputation as The Other White Meat® because many pork cuts are as lean as skinless chicken. Studies¹ have examined the nutrient composition of pork at supermarkets nationwide to provide information for consumers. Today, pork is 16% lower in fat than it was 15 years ago. This is a result of pork producers responding to consumer desires for leaner pork. Pork is also an excellent source of protein and vitamins B-1, B-6, and B-12. Accurate nutrition information helps consumers know the health facts.

Providing proper cooking information helps consumers experience a good tasting product. Since pork is very lean, it should not be overcooked. Pork cooked to 160°F internal temperature will be juicy, tender, and slightly pink inside.

LEARNING ABOUT ECONOMICS HELPS CHILDREN UNDERSTAND OUR HISTORY, GOVERNMENT AND CULTURE...

Economic education teaches students to be financially literate, to make good decisions about their personal and shared resources, to understand work and careers, and to develop the habit of analytical thinking.

¹ Williams JR, Howe J, Trainer D, Snyder C, Boillot K, Lofgren P, Buege D, Douglass L, Holden JM. Nutritional changes in fresh pork cuts between 1991-2005. Institute of Food Technologists Annual Meeting & Food Expo, June 26, 2006.

The economic principles of producer and consumer decision-making touch students and their families every day. Healthy food choices are influenced by appearance, price, advertising, portion size, and taste. Ohio pork producers work hard to use their capital and available resources to meet consumer demand.

MARKET TESTING ACTIVITY

This activity engages students to think and behave as producers and consumers. Begin with a supply of three different varieties of potato chips: a regular crunchy variety, a baked variety, and a low fat chip. Each student should get one chip of each variety. Before tasting the chips, the students should describe the appearance and crispness of the three varieties. The next step is to eat the chips and rate them 1, 2, or 3 for taste. When students have completed the taste test, ask them to share the responses they recorded.

1. Use the following questions to stimulate thinking about producers and consumers.
2. If you are the consumer, which of these chips would you buy? Why?
3. If you are a producer what might you do to improve your chip?
4. For which consumers was the low fat chip created?
5. What other characteristics have been used in potato chips? Who might buy them?
6. How have pork producers tried to meet consumer demand like the potato chip producers have?

POTATO CHIP TASTE TEST

BRAND NAME	CHIP A	CHIP B	CHIP C
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Appearance			
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(use 3 words to describe)			
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Crispness			
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(break the chip to determine)			
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Taste			
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(rate 1,2,3 in order of preference)			
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RESOURCES

- One website created for pork producers and pork consumers is pork.org.