

The English Alphabet - Beef Processing Vocabulary Practice

By the end of this lesson, you will know and use important words for your job in manufacturing. We suggest you print this document and look at it when you want to remember work words. In the last column, you can write a sentence with the word or write the translation in your language. This will help you practise and remember the vocabulary.

Letter	Word	Pronunciation	Definition	Translation or Example Sentence
A	abattoir	/ˈæb.ə.twaɪr/	A place where animals are killed for meat (slaughterhouse).	
B	brisket	/ˈbrɪs.kɪt/	A piece of meat from the front chest of the cow. It has little fat and is good for slow cooking.	
C	carcass	/ˈkɑːr.kəs/	The body of a dead animal after it has been prepared for meat.	

D	disinfect	/ˌdɪs.ɪnˈfekt/	To clean something using chemicals to kill bacteria.	
E	evisceration	/ɪˌvɪs.əˈreɪ.ʃən/	The process of removing the internal organs from an animal.	
F	freezer	/ˈfriː.zər/	A large machine used to keep meat very cold and frozen.	
G	gloves	/glʌvz/	Protective hand coverings worn for safety and hygiene.	
H	hygiene	/ˈhaɪ.dʒiːn/	Practices to keep things clean and healthy.	

I	inspection	/ɪnˈspek.ʃən/	Careful checking of meat, equipment, or processes for safety and quality.	
J	joint	/dʒɔɪnt/	A large piece of meat for roasting, or a place where two parts of the body meet.	
K	knife	/naɪf/	A sharp tool used for cutting meat.	
L	label	/ˈleɪ.bəl/	A piece of paper or sticker that shows information about the meat or package.	
M	marbling	/ˈmɑːrblɪŋ/	White lines or spots of fat inside meat.	

N	neck	/nek/	The part of the animal's body between the head and the shoulders.	
O	offal	/ɒf.əl/	The internal organs of an animal, used as food.	
P	packaging	/'pæk.ɪdʒ.ɪŋ/	Materials used to wrap or contain meat for sale or storage.	
Q	quality	/'kwɒl.ɪ.ti/	How good something is; the standard of meat or work.	
R	refrigerator	/rɪ'frɪdʒ.ə.reɪ.tər/	A machine that keeps meat cold but not frozen.	

S	shin	/ʃɪn/	Beef shin is meat from the lower front leg of the cow.	
T	thermometer	/θə'mɒm.i.tər/	A tool used to measure temperature, often used for checking meat.	
U	udder	/'ʌd.ər/	The part of a cow that produces milk.	
V	vet	/vet/	A veterinarian; a doctor for animals.	
W	weigh	/weɪ/	To measure how heavy something is.	
X	X-ray	/'eks.reɪ/	A special image used to see inside objects or bodies, sometimes used for safety checks.	

Y	yield	/ji:ld/	The amount of usable meat from an animal or process.	
Z	zone	/zəʊn/	An area in a factory or abattoir with a specific purpose, such as a hygiene zone, clean zone, or packing zone.	

- **If you need to use a dictionary, we recommend using Cambridge English dictionary:**

Apart from English only, you can also access bilingual dictionaries, such as English-[Portuguese](#), [Spanish](#), or [English to Chinese](#) (simplified and traditional). If you need any help, please ask your teacher.

- **If you need a good translator app, this AI-powered app can help you: <https://www.deepl.com/en/translator>**

