

LET'S COOK SOME MEAT!

HOME/VIRTUAL
LEARNING ASSIGNMENT

Volume 22 | Gr. 9-12

Time: 30+ mins.

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Unit(s): Food Safety/Food Handling Principles,
or Meats



FPP.03.01.04.a

Identify and describe foods derived from different classifications of food products.

FCS Standards:

- Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.
- Prepare various meats, seafood, and poultry using safe handling and professional preparation techniques.

Materials List:

- Taylor® Meat Dial Thermometer (W02037)
- Grip-EZ® Cutting Board, 10" x 12" (WA33373)
- Food Safety Paring Knives (WA26512)
- Purple Kool Touch Tongs - 9½" (WA34212)

Optional:

Nasco Beef Cut Identification Program (W09875)

Cookbook or internet to access recipes, a device that can take pictures, and computer program (Adobe Spark, Microsoft® Word, PowerPoint®, or Publisher) to develop collage.

Overview:

Students will be able to identify the wholesale cut which the retail cut came from. Student will be able to cook meat products by following food safety practices.



Directions: The warmer temperatures usually signal grilling season. To wrap up the meats unit, you are going to apply your knowledge and prepare a meal with a meat product. You are going to document this process by taking various pictures to create a picture collage. This can be done in a Word document or a one slide PowerPoint®.

Activity:

1. Select a retail meat cut.
 - Take a picture of the retail cut. (1 point)
2. Determine the species which the retail cut came from.
 - Determine the wholesale cut which the retail cut came from.
 - Take a picture which highlights the wholesale cut which the retail cut came from. (1 point)
3. Research a recipe in which your retail meat cut is an ingredient.
 - Take a picture of the recipe. (1 point)
 - Take a picture of all your ingredients to complete the recipe. (1 point)
4. Have someone take pictures of you practicing food safety practices.
 - Hand washing. (1 point)
 - Clean utensils and cutting boards. (1 point)
5. Have someone take pictures of you cooking the retail meat product. (1 point)
 - Take a picture of you using a meat thermometer that includes the meat internal temperature. (1 point)
6. Picture of your final product. (1 point)
7. Picture with your approval for the recipe. (1 point)
 - This can be demonstrated using up, sideways, or down thumbs; smile on your face or frown on your face, etc.
8. Upload picture collage on virtual platform or send in an email to teacher.



AFNR rubric

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Name: _____ Class: _____

	1	Collage contains 1 image outlined in the assignment description.
	2	Collage contains 2 image outlined in the assignment description.
	3	Collage contains 3 image outlined in the assignment description.
	4	Collage contains 4 image outlined in the assignment description.
	5	Collage contains 5 image outlined in the assignment description.
	6	Collage contains 6 image outlined in the assignment description.
	7	Collage contains 7 images as outlined in the assignment description.
	8	Collage contains 8 images as outlined in the assignment description.
	9	Collage contains 9 images as outlined in the assignment description.
	10	Collage contains all 10 required images as outlined in the assignment description.