

Poultry Lab

Summary

Students will be making a variety of poultry recipes.

Main Core Tie

Dietetics and Nutrition 1

[Strand 5 Standard 1](#)

Additional Core Ties

Dietetics and Nutrition 1

[Strand 5 Standard 3](#)

Time Frame

1 class periods of 70 minutes each

Group Size

Small Groups

Life Skills

Thinking & Reasoning, Communication

Materials

- Bell Ringer Cards for each student
- Food needed for lab (see lesson plan for details)
- Chicken Crescent Rolls Recipe
- Skillet Chicken Parmigiano Recipe
- Lab Sheets

Intended Learning Outcomes

Students will be able to prepare a variety of poultry recipes using proper safety techniques.

Instructional Procedures

Teacher and student step-by-step instructions are found below in the "Poultry Lab Lesson Plan" attachment.

Assessment Plan

As the students are cooking, assess their cooking skills with measuring, safety, following directions and working well together as a group. Fill out the lab sheet and give each kitchen a grade for the experience.

Authors

[Vikki Masters](#)