

# Eggs, Egg Test, Day 6

## Summary

Testing the students knowledge on the study of eggs, their structure, sizes, grades, nutritional value, functions in recipes, preparation techniques, and storage guidelines.

## Main Core Tie

Food And Nutrition

[Strand 4 Standard 2](#)

## Time Frame

1 class periods of 90 minutes each

## Group Size

Individual

## Materials

Handouts:

Egg Test

What's Your Egg Score (additional activity if extra time)

Red pencils or pens for correcting the test.

## Background for Teachers

The teacher needs to have a good understanding and knowledge of eggs, how to use and prepare them, their function in recipes, and their importance in the diet.

## Student Prior Knowledge

Know about eggs, their use in recipes, how to prepare them and understand their importance in the diet and their nutritional value.

## Intended Learning Outcomes

The student will be tested on their knowledge on eggs, identifying eggs as a good protein food that is part of the Meat, fish, poultry, beans, egg food group within the Food Guide Pyramid, their function in recipes, preparation techniques, qualities of fresh and old eggs and how to purchase and store them for best quality.

## Instructional Procedures

Collect the student's egg home assignment and their samples.

Ask for any questions they might have regarding eggs. Give them a few minutes to study and review their notes.

Hand out the test. Read and explain as you go over the entire test with the students before they begin to answer any questions they might have. Allow enough time for them to take and complete the test.

Orally, correct the test by using red pencils or pens if you choose. Turn in to be recorded.

An extra activity you may choose to do if you have some extra time is What's Your Egg Score?

Afterwards, identify the correct solutions for the egg problem.

## Authors

