Meat Test

Summary

Testing the student's knowledge of meat cookery for both beef and poultry, identifying the dry heat methods for tender cuts and moist heat methods for less tender cuts, selection, storage and care of meats, grading and inspection, proper thawing of meats, correct cooking temperature and safe handling of meat.

Main Core Tie

Dietetics and Nutrition 1

Strand 5

Time Frame

1 class periods of 90 minutes each

Group Size

Individual

Materials

Handouts:
Meat Tests
Equipment:
Red pencils or pens for correcting

Background for Teachers

The teacher needs to have a basic understanding of beef, poultry and casseroles; methods of cooking for tender and less tender cuts of meat; purchasing, care and storage of meat; inspection and grades of meat; safe handling procedures and preparation techniques in preparing recipes.

Student Prior Knowledge

The student needs to know and understand the basics of meat, meat cookery, and the preparation skills and techniques in a safe handling procedure.

Intended Learning Outcomes

The student will be able to state the qualities or advantages of a casserole, identify the parts of a casserole, the food ingredients and their function, and how to prepare them. The student will be able to identify basic information about meat, primarily beef and poultry; grading and inspection, safe handling procedures, and preparation and cooking methods associated with tender and less tender cuts of meat.

Instructional Procedures

Collect any Meat Home Assignment at the first of class.
Orally, correct the meat crossword puzzle. Collect the puzzle and record the scores. Hand back to students.
Give the students a few minutes to study and review their notes before handing out the Meat test. Ask for any questions that they might have.
Pass out the test to the students. Read and review the test with the students explaining the different

questions.

Identification: Identify the wholesale cuts on the beef carcass according to number.

Number 11, draw the Area of Support and the Area of Locomotion on the diagram of the beef carcass.

Matching of cooking method and its definition.

True or False.

Match the bone shape as a clue of tenderness.

Match the term with its definition.

Short Answer.

Match the method of cooking with the examples.

Match the retail cuts with the wholesale cuts.

Miscellaneous regarding casseroles.

Allow the students enough time to complete the test. When all of the tests are completed, orally correct the test using the red pen or pencil. Turn in corrected tests in to be recorded and collect the red pens or pencils.

Authors

DEBRA PAULL