Poultry Lab

Summary
Students will be making a variety of poultry recipes.

Main Core Tie
Food And Nutrition II
Strand 5 Standard 1

Additional Core Ties
Food And Nutrition II
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 Parmigianno 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
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