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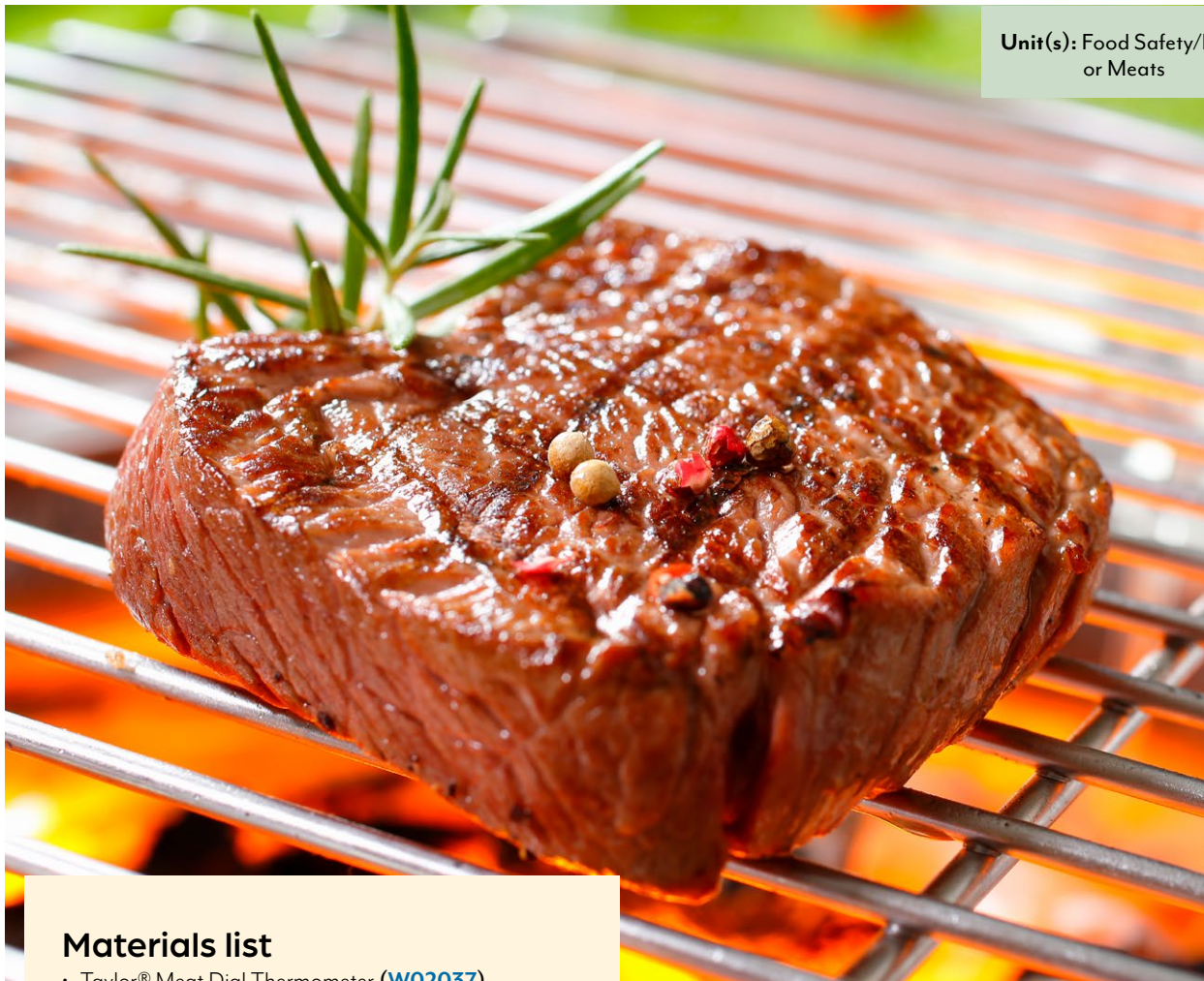
Volume 22 | Gr. 9-12

Time: 30+ mins.

# Let's cook some meat!

Home/virtual learning assignment

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:

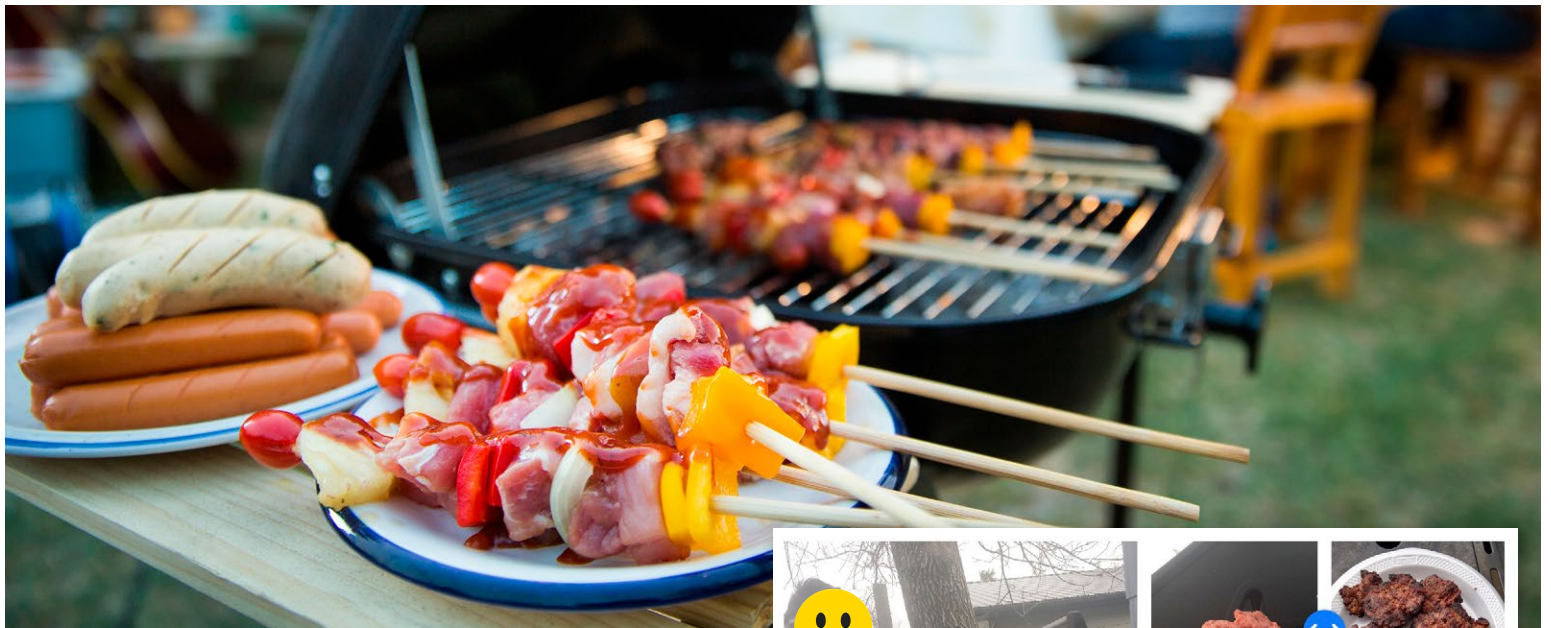
Nasco Beef Cut Identification Program ([W09875](#))

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.



# Let's cook some meat – rubric

Volume 22

Name: \_\_\_\_\_ Date: \_\_\_\_\_

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