Unit 6: Poultry

BEHIND THE SCENES BLOG POSTS

Make an extra behind the scenes blog post of a recipe of your choosing relating to our current unit! Make sure you include all of the information

specified for a behind the scenes blog post. .



250 XP EACH BLOG POST COMPLETED

(LIMIT 2)

Research

Research different uses for different parts of the chicken. Which parts are best used in stews/soups? Which parts are better slow roasted? Grilled? Then research some common recipes for at least 3 parts of the chicken and summarize them as well in a short 1-2 page paper.

500 XP

Create a short song or rap about the different types of poultry available and their best cooking applications.

VIDEO: 800 XP

WRITE A SONG OR RAP

WRITTEN: 500 XP

GAME TIME

Create a unit review game using Kahoot, Quizizz, Quizlet, jeopardy, or another option that has been pre approved by Ms. Jarvis Your game must include 20 questions/ terms.

*l*el 1 Jarvis Just Desserts

comic

Create a short comic (1-2 pages) either digitally using canva/tool of your choosing or by drawing it by hand, that explains the process of fabricating a chicken.

500 XP

LIGHTS, CAMERA, ACTION

Make a short video detailing important tips for cooking and working with poultry!

500 XP

INFOGRAPHIC/POSTER TIME!

Create a visual representation of information about the poultry industry. What types of poultry cuts are available? How many chickens are raised for food every year in the U.S.? Which states produce the most poultry? Include any other relevant facts related to the poultry industry in the US and organize it neatly in an infographic or digital poster.

500 XP

Recipe Sketchnote

Create a recipe sketchnote of a recipe made during this unit. Turn in a copy of the original recipe along with your recipe sketchnote. Find examples of sketchnotes on paply.instructure.com

500 XP

MAKE A TASTY VIDEO

Make a cooking video of you making a recipe that has multiple possible food safety hazards in it (Ms. Jarvis is happy to help you come up with an example).

Whatever recipe choose must be made from scratch. Your video should include the (correct) measuring of ingredients, using mise en place, the steps of the recipe, and the final product. The video must also include explanations of which ingredients are potentially hazardous and how to control for their hazards.

> 1.000 XP **Level 3 Jarvis Just Desserts**

^Orep Work Tasks may only be attempted once.

submitted by the due date, the Prep Work Task will not earn any XP.

each prep work task is the maximum amount of XP that can That does not mean you will automatically earn that amount of XP

300