

Lesson Plan

Course #2— Instructional Development and Delivery of Culinary Arts Education

Instructor: Culinary Expert:	Unit 3: Butchery	GPSs: CA-ICA-10 a; CA-CAII-3 c; CA-CAII-6 b
<u>Performance Objectives and Culinary Arts Endorsement standards 505-3-.063</u>	<u>Learning Activity</u>	<u>Time</u>
#13. Butchery (i) The program shall prepare candidates who can demonstrate chicken butchery, key protein groups (beef, poultry, pork and fish), muscle fiber directions, and tenderness as it relates to correct cooking methods.	Essential Question: <i>How does the activity of butchery [of proteins] help establish knowledge of meat muscle groups and the appropriate cooking methods that apply for each cut?</i>	1 min
	Transfer In: The previous unit involved demonstration and practice of knife skills. In this unit, we will examine proteins and the techniques required for correct butchery.	1 min
	Set Induction: Instructor will project Set Induction PowerPoint slide onto screen, and ask a volunteer to click on the image. The volunteer will then try to drag the cuts of meat to where they came from (URL for Set Induction: http://mistupid.com/food/butcher.htm)	10 mins

	<ul style="list-style-type: none"> • Pork loin and tender • <i>Pork will also act as same for Beef tenderloin for removing silver skin and connective tissue</i> • Whole Shrimp • <i>Demonstrate deveining and shelling</i> <p><i>Note: All fabricated proteins to be used for American Regional workshop</i></p> <p>4. <i>Individual Practice Activity</i>—Candidates will practice hands-on butchery of whole a chicken with emphasis on correct sanitation. Participants will be instructed to break down chicken into:</p> <ul style="list-style-type: none"> • Skinless Airlines • Drum sticks • Thighs • Carcass <i>for stock</i> <p><i>***Note: Candidates will display all products on cutting boards for critique by culinary expert.</i></p> <p>5. <i>Whole Group Activity</i>-- Culinary expert will review and critique candidates' butchered chickens using <i>Chicken Butchery Rating Scale</i>. .</p> <p>5. <i>Whole Group Activity</i>-- Culinary expert will review techniques introduced during this class session.</p> <p>Closure:</p> <ol style="list-style-type: none"> 1) Why do various cuts of meat impact the choice of quick sauté or longer stewing or braising methods? 2) Discuss some of the butchery fabrication and sanitation of proteins that you learned about today? 3) Share something that you learned from the critique session. 	<p>1 hour</p> <p>1 hour</p> <p>30 mins</p> <p>15 mins</p>
--	---	---

	Transfer Out: In this unit, we will examine proteins and the techniques required for correct butchery. In the next unit, we will focus on Baking and Pastry.	1 min Total = ~ 5 hours
Evaluation and Assessment:	1) Chicken Butchery Rating Scale	
Materials and Resources:	Chef Ingredients and equipment; Chicken Butchery Rating Scale	