

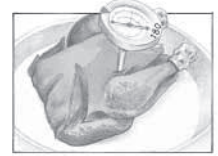
Activity 1

Poultry

What Kind of Poultry Should I Buy?

Purpose: To describe the types and forms of poultry sold for food.

Directions: In the space provided, describe each type or form of poultry below.



1. Broiler-fryer chicken: _____

2. Roaster chicken: _____

3. Free-range chicken: _____

4. Hen turkey: _____

5. Tom turkey: _____

6. Long Island duck: _____

7. Roaster duck: _____

8. Goose: _____

9. Ground poultry: _____

10. Giblets: _____

Activity 2

Poultry

Buying and Storing Poultry

Purpose: To identify the guidelines for buying and storing poultry.

Directions: In the space provided, write your responses to each item below.

1. What are the two major ways to buy poultry?

2. What are the differences between poultry inspection and grading?

3. What does “fresh” mean?

4. Name at least five characteristics you should look for when purchasing poultry.

5. List four guidelines for storing poultry.

6. What guidelines should you follow when thawing poultry before cooking?

Activity 3

Poultry

Cooking Poultry

Purpose: To identify the guidelines for poultry and testing it for doneness.

Directions: In the space provided, write your responses to each question or statement below.

1. How should you prepare whole poultry for cooking?

2. To what internal temperature should you cook each of the following types of poultry?

Whole poultry: _____

Chicken or turkey breasts: _____

Ground poultry: _____

Chicken or turkey legs and thighs: _____

3. What guidelines should you follow when broiling poultry pieces?

4. How should you grill a half chicken to well done without charring the skin?

5. Briefly describe the steps for roasting a whole turkey, chicken, duck, or goose.
