Chapter 7
Lesson Plan

SUBJECT: Poultry and Game Birds

TOPICS: Quality Points of Domesticated Poultry
        Evisceration
        Dressing
        Types of Poultry
        Quality Points of Game Birds
        Methods of Preparation of Poultry and Game Birds

OBJECTIVES: Upon completion of this segment the student will be able to do the following:

1. Pluck and singe poultry and game birds.
2. Identify quality factors for selection of poultry and game birds.
3. Fabricate and eviscerate poultry and game birds.
4. Explain the basic techniques for preparation of poultry and game birds.
5. Demonstrate how to bard, lard, truss, stud, and truffle poultry and game birds.
6. Prepare a crapaudine.
7. Prepare a poultry chop.
8. Prepare a ballontine three ways.
9. Prepare a galantine three ways.
10. Cut and stuff a suprême breast.
11. Explain how to cut for sauté and roasting.
12. Demonstrate how to make an ostrich escalope.

PROCEDURES:

1. Using examples of poultry and game birds, identify and explain quality factors for selection.
2. Review the “Poultry Buyer’s Guide.”
3. Add definitions for “Key Terms” to notebook; discuss definitions.
4. Visit a poultry processing plant to discuss quality factors and processing.

MATERIALS:

Resource Books:

1.
2.
Handouts:
1. 
2. 

Audio-Visuals:
1. 
2. 

Demonstrations:
1. Demonstrate fabrication of poultry.
2. Demonstrate evisceration.
3. Demonstrate barding, larding, trussing, studding, and truffling of poultry and game birds.
4. Demonstrate the method crapaudine.
5. Demonstrate a poultry chop.
6. Demonstrate a ballontine.
7. Demonstrate a galantine.
8. Demonstrate a stuffed suprême breast.
9. Demonstrate an ostrich escalope.

Student Practicum:
1. Demonstrate fabrication of poultry.
2. Demonstrate evisceration.
3. Demonstrate barding, larding, trussing, studding, and truffling of poultry and game birds.
4. Prepare a bird using the method crapaudine.
5. Prepare a poultry chop.
6. Prepare a ballontine three ways.
7. Prepare galantine three ways.
8. Prepare a stuffed suprême breast.
9. Prepare an ostrich escalope.

EVALUATION:
1. Paper/pencil test using test items from the test bank.
2. Laboratory Evaluation Score Sheet for all items listed under Student Practicum.