# Unit 6: Meats/Poultry

Content Area: **Art**
Course(s):
Time Period: **MP4**
Length: **10 days**
Status: **Published**

## Targeted Standards

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| HOSP.9-12.9.4.12.I.(1).1 | Use basic reading, writing, and mathematical skills to provide food production and services to ensure a positive guest/customer experience. |
| HOSP.9-12.9.4.12.I.(1).2 | Use knowledge of cultures and information from geographical studies to guide guest/customer service decisions. |
| HOSP.9-12.9.4.12.I.(1).3 | Demonstrate listening, writing, and speaking skills to enhance guest/customer satisfaction. |
| HOSP.9-12.9.4.12.I.(1).7 | Evaluate companies' standard operating procedures related to food and beverage production and guest services to understand how they help ensure the provision of quality products and services. |
| HOSP.9-12.9.4.12.I.(1).9 | Demonstrate knowledge of ethical and legal responsibilities for guest/customer and employee conduct and explain their role in maintaining high quality standards in the industry. |
| HOSP.9-12.9.4.12.I.8 | Select and employ appropriate reading and communication strategies to learn and use technical concepts and vocabulary in practice. |
| HOSP.9-12.9.4.12.I.15 | Apply active listening skills to obtain and clarify information. |
| HOSP.9-12.9.4.12.I.39 | Demonstrate knowledge of personal and jobsite safety rules and regulations to maintain safe and healthful working conditions and environments. |

## Rationale

This lesson provides students with foundational knowledge of meat and poultry identification, safe handling procedures, and basic butchery skills. Students will learn how to break down whole cuts into portion-controlled pieces, understand muscle structure, and apply proper knife techniques—all while reinforcing sanitation and food safety standards.

## Essential Questions

| Content Specific | Skills Specific |
|---|---|
| • What are the basic principles of meat and poultry fabrication?<br>• How do muscle structure and composition affect cooking methods? | • What techniques help ensure food safety when handling raw meat and poultry?<br>• Why is it important to respect the ingredients we prepare and serve? |

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| • How can fabrication support cost-efficiency and menu planning? | |

## Spiraling for Mastery

| Content or Skill for this Unit | Spiral Focus from Previous Unit |
|---|---|
| • Knife skills<br>• fabrication | • knife skills<br>• Meat cooking temperatures<br>• Thermometer use |

## Career Readiness, Life Literacies, and Key Skills

Please tag the appropriate **2020 NJSLS-CLKS** standards that align with the grade band and content/skills of this unit. This is done by clicking "actions" and then "add standards".

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| 9.4.12.CI.2 | Identify career pathways that highlight personal talents, skills, and abilities (e.g., 1.4.12prof.CR2b, 2.2.12.LF.8). |
| 9.4.12.CI.3 | Investigate new challenges and opportunities for personal growth, advancement, and transition (e.g., 2.1.12.PGD.1). |

## Interdisciplinary Connections

How does this unit connect to standards in other disciplines? Add the appropriate **NJ SLS** here, keeping grade bands in mind. This is done by clicking "actions" and then "add standards".

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| N.Q.A.1 | Use units as a way to understand problems and to guide the solution of multi-step problems; choose and interpret units consistently in formulas; choose and interpret the scale and the origin in graphs and data displays. |
| N.Q.A.3 | Choose a level of accuracy appropriate to limitations on measurement when reporting quantities. |
| S.MD.B.7 | Analyze decisions and strategies using probability concepts (e.g., product testing, medical testing, pulling a hockey goalie at the end of a game). |