

NAME: _____

Match

DIRECTIONS:

Match the meals to the species that produced the food. There may be multiple species per food dish.

Aligned to the following standards:

AS.02; AS.05; AS.08; CS.01; FFA.PL-A; FFA.PG-J; FFA.CS-M; FFA.CS-N; AG1;
AG.ANI2; AG.ANI5; AG.ANI8; AGC10.03; CCSS.ELA.RI.9-10.4; CCSS.ELA.W.9-
10.2; CCSS.ELA.SL.9-10.1; CCSS.ELA.SL.9-10.2; CCSS.ELA.SL.9-10.4;
CCSS.ELA.WHST.9.10.2; CCSS.ELA.WHST.9.10.4; MP1; MP3; MP5; MP6; HS-
ETS1-3; CRP.02; CRP.04; CRP.05; CRP.06; CRP.07; CRP.08



Spaghetti and Turkey Meatballs

- A. Beef production
- B. Broiler (meat) chicken production
- C. Dairy production
- D. Egg production
- E. Pork production
- F. Sheep/Goats production
- G. Turkey production



Chicken Fried Rice



Breakfast Sandwich



Lamb Chops

Should you care about where your food comes from? Explain.

Teach the World

Part 1

DIRECTIONS:

Today, you and your partners will be placed in the role of a news broadcaster. You will report to the rest of the class about the production of a specific food-animal species: (1) beef, (2) broiler (meat) chickens, (3) dairy, (4) egg production, (5) pork, (6) turkey and (7) sheep/goats. During this news report, you need to be sure to only use reliable sources (sources have been provided). You will report about the farm-to-fork production process as well the welfare management practices that are in place for the species. Follow the template below to complete your research. Once you have completed your research, you will put together your broadcast. Be sure to implement the positive elements of a broadcast you discussed during the bell ringer activity. Your news broadcast should be 5 minutes long and have equal participation from all group members. Be creative and have fun!

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Beef

Beef Check Off: Beef, It's What's for Dinner:
<https://www.beefitswhatsfordinner.com/>

Hot topic: Grass fed vs. Feed lot production

Broiler (meat) Chickens

National Chicken Council:
<https://www.nationalchickencouncil.org/>

Hot topic: Antibiotic use vs. no antibiotics

Dairy

National Dairy Council:
<https://www.nationaldairycouncil.org/>

Hot topic: Usage of rBST (artificial growth hormone) vs. no use of rBST

Eggs

American Egg Board:
https://www.incredibleegg.org/?utm_source=bing&utm_medium=cpc&utm_campaign=Int_General&utm_term=%5Bamerican%20egg%20board%5D&utm_content=American%20Egg%20Board_Exact

Hot topic: cage-free eggs vs. caged

Pork

Pork Check Off: <https://www.pork.org/>

Hot topic: gestation crate usage vs. no gestation crates

Turkey

National Turkey Federation:
<https://www.eatturkey.org/>

Hot topic: GMO feed vs. Non-GMO feed

Sheep/Goats

American Goat Federation:
<https://americangoatfederation.org/>
American Lamb Board:
<https://lambresourcecenter.com/>

Hot topic: Docking tails vs. not docking tails

Additional Resources for All Species

American Humane Association:
<https://www.americanhumane.org/program/farms/>

Animal Health Institute: <https://www.ahi.org/issues-advocacy/animal-antibiotics/>

Department of Agriculture's Animal and Plant Health Inspection Service:
http://www.aphis.usda.gov/animal_welfare/

Department of Agriculture's National Agriculture Library Animal Care Guidelines:
<https://www.nal.usda.gov/awic/standards-and-guidelines>



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DIRECTIONS:

Record information in each box to help you prepare your news broadcast.

What is the purpose of your species for food production?

Describe the housing and management practices of your species. Where do they live? How do they live (cages, etc.)? What considerations have to be made for their housing?

Hot topic research: What are both sides of the issue? Why is this issue a concern? What is the industry doing to address this issue?

How is good animal welfare (the way an animal is treated) maintained during production? Give specific examples of how and why.

What is the impact on the environment by this species? Ex. water usage

Part 2

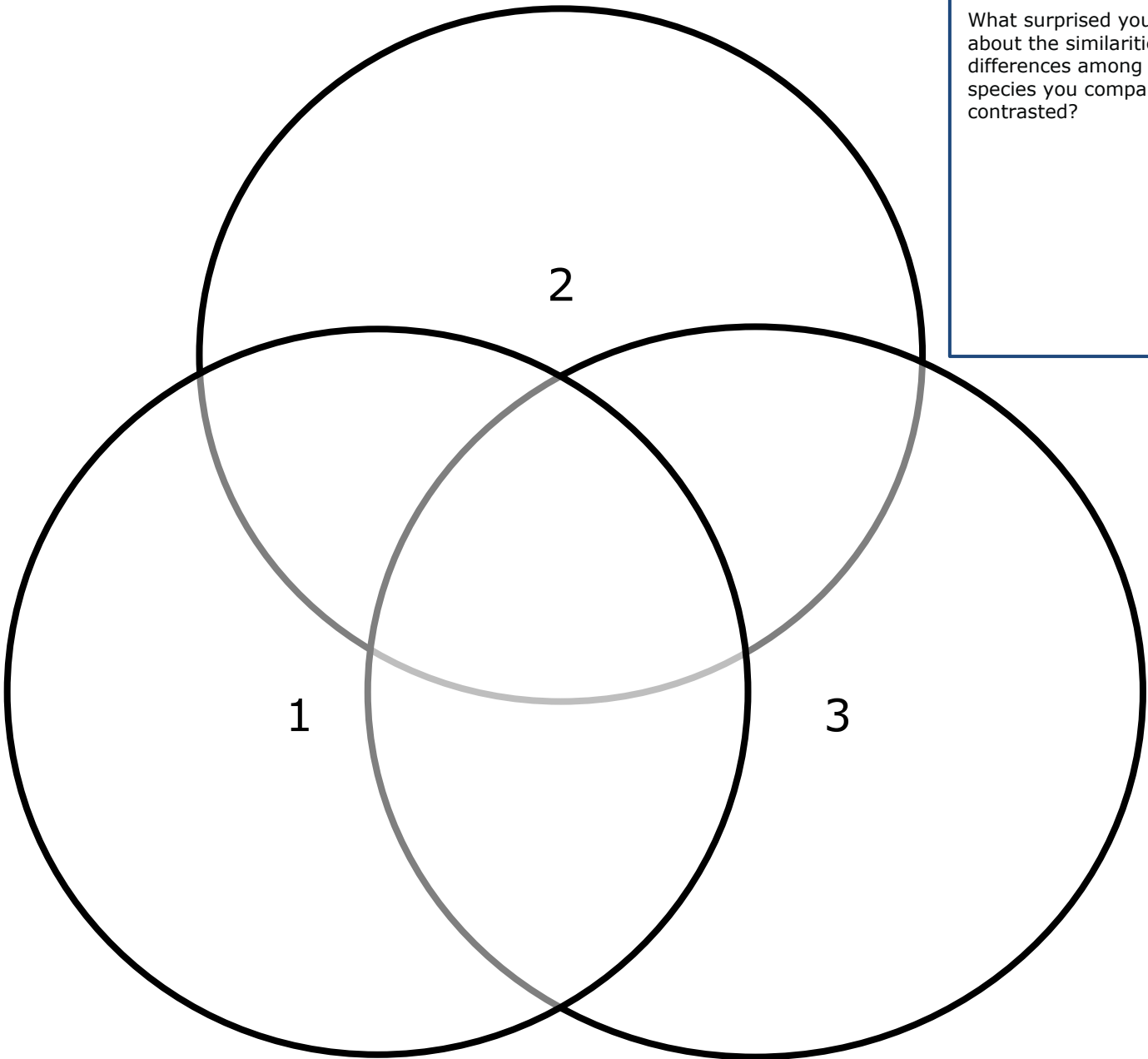
DIRECTIONS:

Now that you have learned about the different food-producing species, compare and contrast your species with two others to visually see how they are similar and different.

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What surprised you the most about the similarities and differences among the three species you compared and contrasted?



Which species/production practices surprised you the most overall? Why?



Which production practices could be the most misunderstood by the general consumer? Why?

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Part 3

DIRECTIONS:

You have learned how food-animal species are produced, why they are produced the way that they are and hot topic issues. Now, let's look at some products you would purchase locally. Using a local grocery store (ex. Kroger, Walmart, etc.), research the costs of the products below.



\$ _____

vs.

\$ _____

Store-Brand Large Grade A Eggs

Cage-Free Large Grade A Eggs

What is the difference in production between cage-free and store-brand eggs?



\$ _____

vs.

\$ _____

1 lb Store-Brand 80% Ground Beef

1 lb Grass-Fed 80% Ground Beef

What is the difference in production between grass-fed and store-brand ground beef?



\$ _____

vs.

\$ _____

1 Gallon Store-Brand 2% Milk

1 Gallon Organic 2% Milk

What is the difference in production between organic and store-brand milk?

What impact did the production practices have on the price you would pay at the grocery store for a food product? Why?



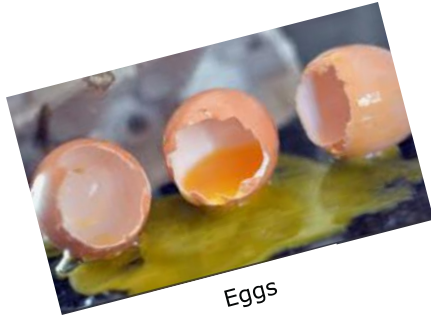
Nutrition Choices

Part 1

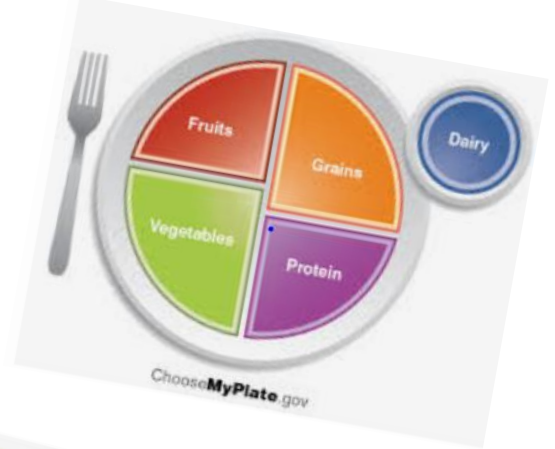
DIRECTIONS:

Circle the following foods according to the nutritional category they fall into. Some may have multiple categories, so add multiple circles in their assigned color. You can use the MyPlate website for help: <https://www.choosemyplate.gov/>.

- (1) Protein = Purple
- (2) Vegetable = Green
- (3) Grain = Orange
- (4) Fruits = Red
- (5) Blue = Dairy



Eggs



Cheeseburger



Buffalo Wings



Mozzarella Stick

What role do food animals play in the nutrition we consume?

Select your favorite main course (ex. French toast) and identify the food animals involved in the production of that food.

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 CCSS.ELA.WHST.9.10.4; MP1; MP3; MP5; MP6; HS-ETS1-3; CRP.02; CRP.04; CRP.05; CRP.06; CRP.07; CRP.08

Part 2

DIRECTIONS:

Now that we know the impact food animals have in our daily meal consumption, let's determine how much we should be eating to maintain proper health and nutrition! Using the Nutrition.gov website, <https://www.nutrition.gov/subject/whats-in-food>, determine what the essential dietary components are, how much you should consume each day and where they come from.

Component	Why is it important?	How much do I need?	Examples
Protein			
Carbohydrates			
Fat			
Vitamins and Minerals			

What could happen if you do not consume the needed nutrition?
 Give specific examples.



Part 3

DIRECTIONS:

Using the nutritional information we just learned about, evaluate the nutrition for each of the following foods.

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Mountain Dew Soda

Identify the amounts of the following:

Carbohydrates: _____

Protein: _____

Write down another fact you find interesting about this food label.

Why is it so important to include food-animal products in your everyday diet?



Ice Cream

Identify the amounts of the following:

Carbohydrates: _____

Protein: _____

Write down another fact you find interesting about this food label.

If a person is unable to consume animal-based products due to health concerns, how can they ensure a healthy diet?



Ground Beef

Identify the amounts of the following:

Carbohydrates: _____

Protein: _____

Write down another fact you find interesting about this food label.

What is the role of food-animal products in meeting the needs of those who are food insecure?

Teach the World Rubric

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Indicator	Strong (5–4 points)	Moderate (3–2 points)	Weak (1–0 points)	Points Earned
Species Purpose	Included	Included, but difficult to understand	Not included	
Describe the Housing and Management Practices	Demonstrates thorough research and understanding of accurate production practices by giving 3 or more examples	Demonstrates moderate research and understanding of accurate production practices by giving 2 examples	Demonstrates limited research and understanding of accurate production practices by giving less than 2 examples	
Hot Topic Research	Demonstrates thorough research and understanding of the hot topic by giving 3 or more examples	Demonstrates moderate research and understanding of the hot topic by giving 2 examples	Demonstrates limited research and understanding of the hot topic by giving less than 2 examples	
Animal Welfare	Demonstrates thorough research and understanding of animal welfare	Demonstrates moderate research and understanding of animal welfare	Demonstrates limited research and understanding of animal welfare	
Environmental Concerns	Demonstrates thorough research and understanding of the environmental concerns by giving 3 or more examples	Demonstrates moderate research and understanding of the environmental concerns by giving 2 examples	Demonstrates limited research and understanding of the environmental concerns by giving less than 2 examples	
Used Valid Sources	All sources were valid.	Half of the resources were valid.	Less than half of the resources were valid.	
Demonstrates Knowledge of Topic	Presentation shows strong knowledge of the subject with good evidence of support.	Presentation shows some knowledge of the subject with fair evidence of support.	Presentation shows little knowledge of the subject with poor evidence of support.	
Team Participation	All team members took an active role in the presentation.	One to two team members did not participate.	Less than three team members took an active role in the presentation.	

Comments:

Total: _____