

Name: _____

From Farm to Freezer

Aligned to the following standards:

FFA.PL-A1; FFA.PL-A3; FFA.PL-A4; FFA.PL-C2; FFA.PL-F5; FFA.PL-I5; FFA.PL-J1; FFA.PL-N1;
CCSS.ELA-RI.9-10.4; CCSS.ELA-RI.11-12.7; CCSS.ELA-W.9-10.2; CCSS.ELA-W.9-10.4; CCSS.ELA-SL.9-10.2; CCSS.ELA-L.9-10.1; CCSS.ELA-L.9-10.2; CRP.02; CRP.04; CRP.06; CRP.08

Part 1

Directions: Answer the questions below as you watch the video “Food Science and Processing SAE,” available at <https://vimeo.com/1148063143>.

1. What state is Adalyn from?
2. What is Adalyn’s SAE?
3. What pathway is Adalyn’s SAE in?
4. Explain her SAE in one or two sentences.
5. What are five tasks Adalyn is involved in?
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6. What food safety measures does Adalyn take during her SAE?
7. What FFA event has Adalyn participated in, and how does it help her in her SAE?
8. Why does Adalyn say that you should join FFA?

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Part 2

Directions: Examine the poultry products provided and complete the chart below.

Poultry Product	Original Cut Used	Raw/Minimally Processed/Further Processed	Added Ingredients or Processing Steps
Boneless chicken breast			
Chicken wings			
Chicken nuggets			
Breaded chicken patties			
Rotisserie chicken			
Chicken sausage			
Chicken broth			

Choose one product from the chart and answer the following questions

1. Why do you think consumers choose this product instead of raw chicken?
2. How does processing add value?

Now that you have looked at common poultry products and where they come from, you are going to learn about byproducts by completing the chart below.

Poultry Byproduct	How Is It Used?
Feathers	
Bones	
Blood	
Fat	
Organs	
Trimming	
Skin	

1. Why do byproducts matter in food systems and sustainability? Answer using two or three sentences.

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Part 3

Directions: You are a food scientist working for a poultry company. Your task is to design a new poultry product that could be sold in a grocery store. Work with your group to create a product that makes sense based on how poultry is processed.

1. Product Name:
2. Who is this product for?
(Example: families, kids, athletes, busy adults)
3. What chicken cut(s) are used?
4. How is this product made?
(Describe the main processing steps from raw chicken to final product.)
5. Sketch Your Product
Draw what your product might look like in the grocery store.
6. What is added or changed during processing?
(Examples: seasoning, breading, cooking, shaping, freezing, packaging)
7. Why would a customer buy this product?
8. What byproduct(s) might be created while making this product?
9. How does your product increase the value of the original chicken cut?