**LESSON PLAN**

**2. Animal Welfare (*Focus: poultry & game)***

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| **Lesson** **title:** | | The aim of the lesson is to introduce the concept of animal welfare. | **Learning Objectives:** | * Introduce animal welfare standards and the reason for the additional cost of higher welfare standards. * Engage with the concept of nose to tail eating, ‘less and better’ and zero waste. * Understand poultry butchery, food safety and portion control. | | | | | |
| **Week No:** |  | | **Date:** | | **Time:** | | **.00** | **Duration:** | **minutes** |
| **Subject Tutor:** |  | | | | **Numbers in class:** |  | | **Room :** |  |
| **Topic of lesson**  (link to scheme of work): |  | | | | **Venue:** |  | | **Themes embedded** | **Health & Safety**  **Equality & diversity**  **Functional skills**  **Positive Challenge & stretch**  **Sustainability** |

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| **Content – link to qualification specifications** | **Teaching, Learning and Assessment Activities** | **Embedded**  **Elements** | **Resources** |
| As per scheme of work | **Start (including recap, objectives, key questions, links to previous lesson, lively starter activity)**  **Starter activity**- **Icebreaker:** What is the strangest part of an animal you have tried to eat? On a scale 1 to 10, how delicious was it? Would you eat it again?  **Activity 1: Portion control**   * Weigh the chicken and butcher into usable portions, using the sheet below to capture the information. * Follow up question – which bits of the chicken are missing and why? * Think of a chicken dish that does not include the legs or breast.   **Activity 2: Chefs demonstration**   * Demo a white and brown chicken stock (portion for the class). * Chicken sauté chasseur with the saleable chicken. * Cook pilaf rice for presentation (portion for the class).   **Activity 3: Nose to tail eating**   * Make the teriyaki sauce (portion for the class). * Prepare chicken heart and livers, thread onto skewers along with any chicken trimmings. * Marinade chicken skewers in the teriyaki sauce for 30 minutes (reserve some of the sauce for basting).   **Activity 4: Service**   * Present the Chicken sauté chasseur. * Cook the chicken heart yakitori basting with the remaining teriyaki sauce. * Serve with rice, pak choi and garnish with spring onions and sesame seeds. * Taste – would you pay for the chicken heart yakitori? * Re-cap, comments, close the kitchen.   **End (including summary of session/plenary, learning checks, bridge to next session)**   * Tutor to check results and recap key points * Student to complete objective sheets/ learning log etc… | **FS**  **H&S**  **S**  **FS**  **H&S**  **FS**  **H&S**  **S** | Theory presentation – Animal Welfare (PowerPoint)  Chicken saute chasseur and chicken yakitori recipes (PDF)  UK Farm assurance schemes reference sheet (PDF)  Link to Chefs’ Manifesto Action 2. [**PROTECTION OF BIODIVERSITY & IMPROVED ANIMAL WELFARE**](http://www.sdg2advocacyhub.org/actions/ActionPlanArea2) |
| **SMART Learning Objectives** |
| **All learners will be able to:**  **Most learners will be able to:**  **Stretch & challenge learners will be able to:** |

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| **Evaluation of lesson:** | **Make notes on how it could be improved:** |

**Teaching Tips:**

* If your budget or procurement options are limited, it can be challenging to get different quality levels of poultry for this lesson e.g. low welfare vs free range vs free-range and organic, or chicken vs other types of meat.

One way round that might be to use quite small pieces of higher quality meat, but to ensure all the students get a chance to cook it and/or taste it.

* In the theory section – when talking about issues related to lower welfare meat, there is an opportunity to delve further into the topic of land use to grow animal feed - especially for intensively reared poultry. Intensive farming systems which aim to achieve a cost-efficient product, rely on poor animal welfare and a high amount of inputs such as animal feed, to achieve their low costs. Animal welfare and environmental issues relating to animal feed are often interlinked.

**EXTRA RESOURCES**

**Activity 1.**

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| Starting weight of the chicken  (g) | Saleable  chicken weight  (g) | Percentage of saleable  Chicken  (saleable weight ÷ starting weight) x 100 | Potential uses for rest of the chicken |
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