National Science Week 2021, Rockhampton Beef Industry, Years F-2

Overview   Students to identify different types of meat and have the opportunity to taste

Resources   Labels of Chicken, Pork, Lamb and Beef, and the pictures of the applicable animals to match meat selection or the handout provided for each student; pieces of meat for cooking and tasting including as suggested chicken strips, bacon, lamb chops, and beef steak; electric frying pan; oil; baking paper; tongs; knife; toothpicks and disposable plates for serving.

Learning intentions

- (ACSHE013) (ACSHE021) (ACSHE034)"Science involves observing, asking questions about, and describing changes in, objects and events"
- (ACSSU017) "Living things have a variety of external features"
- (ACSHE022) (ACSHE035) "People use science in their daily lives, including when caring for their environment and living things"
- (ACSIS027) (ACSIS040) "Use a range of methods to sort information, including drawings and provided tables and through discussion, compare observations with predictions"

Success criteria

For students to identify four different types of meat and the animals that produce them, and have the opportunity to taste test, observe and discuss key differences between the meat.

Introduction

Lean meat and poultry play an important role in a healthy, balanced diet. They are protein rich and provide a wide array of other nutrients. Meat production is an important industry for Australian agriculture industry due to our ability to produce livestock in our diverse and varied landscape, and the significant contribution to our economy.

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Lesson steps

- Provide each student with a copy of the handout and scissors. Cut out each label and image.
- Get students to match the label and animal image to the four meat samples. Discuss the results.
- Cook each meat sample. Allow to rest
- Cut into bite-sized tasting samples for each student. Offer students the opportunity to taste test.
- Discuss the differences in meat cooking times, flavour, colour and taste.

Conclusion

Discuss with students the different sizes in the meat samples and animal sizes.

Discuss with students the importance of protein in our diets and using varied sources of protein.

Discuss with students the different natural environments animals around Australia live in, with particular focus on beef. See additional resources

Additional Resources

For an extension activity, students can complete Good Meat's The Whole Sheep and The Whole Cow cutting and pasting exercise to identify where the cuts of meat come from
www.goodmeat.com.au/globalassets/goodmeat/education/cross-curricular_the-whole-sheep.pdf
www.goodmeat.com.au/globalassets/goodmeat/education/cross-curricular_the-whole-cow.pdf

Beef grown right across Australian showcased in Australian Beef   The Greatest's The Greatest Beef Road Trip videos on YouTube: www.youtube.com/watch?v=nf9AYzpIDx4