

# Chapter 22 Poultry Cookery

## Section 22.1 Poultry Basics



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• poultry: birds raised for human consumption</li>   <li>• market form: the form poultry is in when it is purchased</li>   <li>• fresh poultry can spoil very quickly</li> </ul>	<p><b>WHAT IS POULTRY?</b></p> <ul style="list-style-type: none"> <li>• Poultry is less expensive than many meat products and can be used in a wide variety of dishes</li> </ul> <p><b>EVALUATING POULTRY</b></p> <ul style="list-style-type: none"> <li>• Poultry is available in many market forms: fresh, frozen, canned</li> </ul> <p><b>HANDLING AND STORAGE</b></p> <ul style="list-style-type: none"> <li>• Fresh and frozen poultry must be handled very carefully to prevent illness or spoilage</li> </ul>
<p style="text-align: center;"><b>Summary</b></p> <p>Poultry is a popular and less-expensive choice for many dishes.</p>	

# Chapter 22 Poultry Cookery

## Section 22.2 Cooking Poultry



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• baste: to spoon fat drippings from the pan over the bird every 15 to 20 minutes</li>   <li>• stuffing: seasoned food mixture often made with bread</li>   <li>• dishes can be garnished in the kitchen or poultry sliced and served tableside</li> </ul>	<p><b>POULTRY COOKING PRINCIPLES</b></p> <ul style="list-style-type: none"> <li>• A variety of moist and dry methods can be used to prepare poultry, making it one of the most versatile food products</li> </ul> <p><b>STUFFINGS</b></p> <ul style="list-style-type: none"> <li>• All parts of stuffed food must be cooked to 165°F (74°C) according to the FDA Model Food Code, including the stuffing</li> </ul> <p><b>PLATING POULTRY</b></p> <ul style="list-style-type: none"> <li>• Poultry should be presented attractively to the diner</li> </ul>
<p style="text-align: center;"><b>Summary</b></p> <p>There are a variety of moist and dry methods to prepare poultry.</p>	