

HANDOUT 2

True or False: read and develop vocabulary related to ground meat and food safety.

1. Ground meat can only be made from beef.
☐ True ☐ False
2. Minced meat and ground meat mean the same thing in most recipes.
☐ True ☐ False
3. Ground meat spoils faster than whole cuts of meat.
☐ True ☐ False
4. One of the most popular dishes made with ground meat is "meatballs."
☐ True ☐ False
5. Ground meat should be stored at room temperature.
☐ True ☐ False
6. You can freeze ground meat for up to one year.
☐ True ☐ False
7. The fat content in ground meat affects its taste and texture.
☐ True ☐ False
8. Ground chicken is always lighter in color than ground pork.
☐ True ☐ False

Choose two statements and write full English sentences to explain the facts.

Example: **"Ground meat can be made from beef, pork, chicken, or lamb. It is very versatile in cooking."**

1. _____

2. _____

HANDOUT 3

Do the matching. Use the target terminology in the sentences of your own to give general characteristics of Minced Meat Product Preparation.

Instructions: Match the terms related to minced meat product preparation with their correct definitions. Then, use these terms to create your own sentences about minced meat product preparation. Feel free to consult your project dictionary if necessary.

1. Binding Agent

a) A technique where meat is finely chopped or ground to increase its tenderness and texture.

2. Emulsification

b) The process of combining fat and water in ground meat to create a smooth, stable mixture.

3. Seasoning

c) Ingredients added to minced meat for flavor, such as salt, pepper, garlic, or herbs.

4. Texture

d) The quality or consistency of the minced meat product, influenced by the grinding process and added ingredients.

5. Sausage Casing

e) A material used to encase sausages, often made from natural animal intestines or synthetic materials.

6. Grinding

f) A tool used to press ground meat into specific shapes or forms, such as in sausages or meatballs.

HANDOUT 4

Write Your Sentences

Now, use the terms you matched in the exercise from the HOUT3 to write your own sentences describing the process of preparing minced meat products. For example:

*"The **binding agent** helps keep the sausage together while cooking."*

*"During the **emulsification** process, fat and water are combined to create a smooth texture."*

Bonus: Try to use additional culinary terms related to minced meat in your sentences.
