**Lesson Title: Introduction to Evaluation**

**Unit: 8**

TEKS: 130.7(C) 5 (b)(c)

OBJECTIVES

The student will be able to:

1. Define the purpose of evaluating livestock
2. Compare and contrast factors affecting livestock selection
3. Define efficient production
4. Compare and contrast differences between selection of market and breeding animals
5. Explain the purpose of fat

TEACHING MATERIALS, TOOLS, AND EQUIPMENT

PPT: Introduction to growth and development

TEACHING PROCEDURE

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| --- | --- |
| Interest Approach/Anticipatory Set | Teacher Notes |
| Ask students what their favorite cut of meat or cooked meat is. Have students say what they think makes their favorite cut of meat the best. | Ask questions to students |

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| --- | --- |
| Teaching Plan and Strategy / Presentation of New Material | Teacher Notes |
| Objective 1: Define the purpose of evaluating livestock   * The definition has two parts because the livestock industry is segmented. Not only do we want to see high quality meat, but the ranchers are the ones who provide the live animal   Objective 2: Compare and contrast factors affecting livestock selection   * Market trends, feed sources, and consumer demands   Market trends are continually changing as are feed sources. There was a time when we feed commodities whole, but know we know that if we process them it allows for increased digestion and absorption. Consumers are continually changing and redefining what they assume is healthy, and producers have to cater to their ideas. For the past 15 years there has been an ultra-lean desire in meats available at the grocery stores.  Objective 3: Define efficient production   * Maximum muscle, minimum fat   Objective 4: Compare and contrast differences between selection of market and breeding animals   * Slide 5-7. Breeding are selection for production ability and longevity. Market animals are selected for consumption. However we must have breeding animals in order to have market animals so the desires are related.   Objective 5: Explain the purpose of fat   * Protects the carcass during handling and storage (back fat) * Impacts eating quality (intramuscular fat) | Power point  Lecture |

ENGAGEMENT

Students should be taking notes throughout the entire lesson. Each objective is meant to be a pause in the lesson where students are answering the objective on a sheet of paper to be turned in at the end of the lesson.

EVALUATION

A short Q and A can be used for evaluation. Also, the engagement can be used as an evaluation.

ADDITIONAL MATERIALS

Livestock and Carcasses by Donald L. Boggs, Robert A Merkel, and Matthew E. Doumit.

College & Career Readiness Standards: II.C.1; II.E.7 (Write in the number/letters already crosswalked for your unit)

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