

Gobble Up – A Turkey Marking Competition 3-5 Pacing Guide

This pacing guide details how to complete submissions for the Gobble Up contest in varying timeframes. Each timeframe lists activities to be performed within those days. Activities should be completed in the order they are listed. View the Elementary Gobble Up lesson for detailed information regarding activities and contest submissions.

Pacing	Activities	Essential Questions	Materials	End Artifacts
One Day	1. Engage: Talking Turkey with Josephine 2. Elaborate - Activity 5: Turkey Food Products and Marketing	• What can we make from turkey? • How are food products marketed?	• Turkey Product Packaging Images • Poster Paper • Art Supplies • Student Computers • Today's Turkey: Turkey Cuts and Nutrition • USDA Food Safety Handouts	• Gobble Up Submission
Two Days	1. Engage: Talking Turkey with Josephine 2. Activity 4: Turkey Nutrition and Safety 3. Elaborate - Activity 5: Turkey Food Products and Marketing	• What is a nutrition label and how can it help us? • What nutrients does turkey contain? • How can turkey be prepared safely? • What can we make from turkey? • How are food products marketed?	• Nutrition Label Worksheet • Today's Turkey: Turkey Cuts and Nutrition • Today's Turkey: A Lean Protein Powerhouse • USDA Food Safety Handouts • Turkey Product Packaging Images • Poster Paper • Art Supplies • Student Computers	• Nutrition Label Worksheet • USDA Food Safety Activity Sheets • Gobble Up Submission
Three Days	1. Engage: Talking Turkey with Josephine 2. Activity 3: Turkey Supply Chain 3. Activity 4: Turkey Nutrition and Safety 4. Elaborate - Activity 5: Turkey Food Products and Marketing	• How does turkey get from farm to table? • What careers are involved in the turkey supply chain? • What is a nutrition label and how can it help us? • What nutrients does turkey contain? • How can turkey be prepared safely? • What can we make from turkey? • How are food products marketed?	• Tom to Table Cards • Nutrition Label Worksheet • Today's Turkey: Turkey Cuts and Nutrition • Today's Turkey: A Lean Protein Powerhouse • USDA Food Safety Handouts • Turkey Product Packaging Images • Poster Paper • Art Supplies • Student Computers	• Nutrition Label Worksheet • USDA Food Safety Activity Sheets • Gobble Up Submission

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Pacing	Activities	Essential Questions	Materials	End Artifacts
Five Days	1. Engage: Talking Turkey with Josephine 2. Activity 1: Turkey Lifecycle 3. Activity 2: How Turkeys are Raised 4. Activity 3: Turkey Supply Chain 5. Activity 4: Turkey Nutrition and Safety 6. Elaborate - Activity 5: Turkey Food Products and Marketing	• What does the turkey lifecycle look like? • How does the turkey lifecycle compare to another organisms' lifecycle? • How are domestic turkeys different from wild turkeys? • What do turkeys need to survive? • How does turkey get from farm to table? • What careers are involved in the turkey supply chain? • How do different careers help turkey get to us? • What is a nutrition label and how can it help us? • What nutrients does turkey contain? • How can turkey be prepared safely? • What can we make from turkey? • How are food products marketed?	• Frog Lifecycle Cards • Turkey Lifecycle Cards • Turkey Turmoil Evidence Boxes or Turkey Turmoil Item Images • Turkey Turmoil Supporting Documents • Tom to Table Cards • Nutrition Label Worksheet • Today's Turkey: Turkey Cuts and Nutrition • Today's Turkey: A Lean Protein Powerhouse • USDA Food Safety Activity Sheets • Turkey Product Packaging Images • Poster Paper • Art Supplies • Student Computers	• Organized frog lifecycle cards • Organized turkey lifecycle cards • Organized turkey supply chain cards • Nutrition Label Worksheet • USDA Food Safety Activity Sheets • Gobble Up Submission