



Task-based Activity Cover Sheet

Task Title: Chicken Cooking Time

Learner Name:	
Date Started:	Date Completed:
Successful Completion: Yes___ No___	
Goal Path: Employment✓ Apprenticeship✓ Secondary School___ Post Secondary ___ Independence✓	
Task Description: The learner will calculate cooking times for chickens based on the rate provided in an instructional article.	
Competency: A: Find and Use Information C: Understand and Use Number	Task Group(s): A1: Read continuous text C2: Manage Time
Level Indicators: A1.2: Read texts to locate and connect ideas and information C2.2: Make low-level inferences to calculate using time	
Performance Descriptors: see chart or click here	
Skill Building Activities: see on last page or click here	
Materials Required: <ul style="list-style-type: none">• Pen/pencil• Calculator (optional)• Attached article, <i>Roasting Methods</i>	
ESKARGO: Reading Strategies – Decoding and Comprehension Enhancement <ul style="list-style-type: none">• Scans text to locate simple information• Uses knowledge of elements of grammar, language structures, spelling and punctuation to understand phrases and sentences Forms and Conventions – Find Information/Research/Understand Types of Texts <ul style="list-style-type: none">• Skims to understand type of text• Reads one paragraph or page of short paragraphs• Reads text having concrete information in familiar, concrete wording; some simple inferential meaning	



- Locates multiple pieces of information in familiar text with everyday content and personal and/or general relevance

Comprehension – Read to Understand/Retell

- Follows written instructions
- Locates multiple pieces of information in simple texts

Number Sense and Computation

- Demonstrates an understanding of the order of operations with brackets and applies the order of operations in evaluating expressions that involve whole numbers and decimals
- Adds, subtracts, multiplies and divides measurements of time
- Calculates using numbers expressed as whole numbers, fractions, decimals, percentages, and integers
- Interprets, represents, and converts time using whole numbers, decimals, percentages, ratios, and simple, common fractions (e.g., $\frac{1}{2}$, $\frac{1}{4}$)
- Adds, subtracts, multiplies and divides multi-digit whole numbers and decimals
- Chooses and performs required operation(s); may make inferences to identify required operation(s)
- Selects appropriate steps to reach solutions
- Interprets and applies rates (e.g., \$/hr, km/hr, cooking time/pound)
- Converts between units of time (e.g., millennia, centuries, decades, years, months, weeks, days, hours, minutes, seconds)
- Uses strategies to check accuracy (e.g., estimating, using a calculator, repeating a calculation, using the reverse operation)

Attitudes:

Practitioner,

We encourage you to talk with the learner about attitudes required to complete this task set. The context of the task has to be considered when identifying attitudes.

With your learner, please check one of the following:

- Attitude is not important Attitude is somewhat important Attitude is very important



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Learner Information and Tasks:

Cooks must be able to plan cooking times to ensure that all food for a meal is ready to serve at the same time. Extra care must be taken when cooking poultry, since it is dry when it is overcooked, and a health hazard when it is undercooked. Look at the *Roasting Methods* article.

Task 1: Using the information in the article, calculate how long it will take to roast these fully thawed chickens:

Task 1: Calculate how long it will take to roast a 4 lb, fully-thawed chicken using the regular method.

Task 2: Calculate how long it will take to roast a 6 lb, fully-thawed chicken using the high heat method.

Task 3: Calculate how long it will take to roast a 8.5 lb, fully-thawed chicken using the regular method.

Task 4: Calculate how long it will take to roast a 7.5 lb, fully-thawed, stuffed chicken using the regular method.



Roasting Methods

There are two methods for roasting a whole chicken:

Regular method:

- Preheat oven to 350 degrees F (175 degrees C).
- Roast whole (thawed) chickens for 20 minutes per pound, plus an additional 15 minutes.

High heat method (this creates a crispy, darker skin):

- Preheat oven to 450 degrees F (230 degrees C) and cook whole (thawed) chicken for 15 minutes.
 - Then reduce the temperature to 350 degrees F (175 degrees C) and roast for 20 minutes per pound. (Do not add the extra 15 minutes to the cooking time as with the regular method.)
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Is it Ready Yet?

Regardless of the method used, a whole chicken is ready when a meat thermometer inserted into the inner thigh (close to but not touching the thigh bone) reads at least 165 degrees F (74 degrees C).

- The temperature of the meat will continue to rise slightly when you pull it out of the oven (this is called "carryover cooking"), so if the thermometer shows a few degrees below the target, give it a few minutes--the internal temperature might still rise to at least 165 degrees F (74 degrees C).
 - When you remove the chicken from the oven, cover it loosely with a doubled sheet of aluminum foil, and let it rest for 10 minutes before slicing. This redistributes the juices and results in moister chicken.
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NOTE: These times are for *un*stuffed birds. Add 15 minutes to the total cooking time if you're roasting a stuffed chicken. And as with the chicken itself, make sure the stuffing reaches a temperature of at least 165 degrees F (74 degrees C).

Taken from <http://allrecipes.com/howto/roasting-chicken/>



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Answer Key

Task 1: Using the information in the article *Roasting Methods*, calculate how long it will take to roast these fully thawed chickens:

a) 4 lb using regular method

$$\begin{aligned} &4 \text{ lb} \times 20 \text{ minutes/lb} + 15 \text{ minutes} \\ &= 80 + 15 \\ &= \mathbf{95 \text{ minutes (or 1 hour 35 minutes)}} \end{aligned}$$

b) 6 lb using high heat method

$$\begin{aligned} &15 \text{ minutes} + 6 \text{ lb} \times 20 \text{ minutes/lb} \\ &= 15 + 120 \\ &= \mathbf{135 \text{ minutes (or 2 hours 15 minutes)}} \end{aligned}$$

c) 8.5 lb using regular method

$$\begin{aligned} &8.5 \text{ lb} \times 20 \text{ minutes/lb} + 15 \text{ minutes} \\ &= 170 + 15 \\ &= \mathbf{185 \text{ minutes (or 3 hours 5 minutes)}} \end{aligned}$$

d) 7.5 lb stuffed using regular method

$$\begin{aligned} &7.5 \text{ lb} \times 20 \text{ minutes/lb} + 15 \text{ minutes} + 15 \text{ minutes (for stuffing)} \\ &= 150 + 15 + 15 \\ &= \mathbf{180 \text{ minutes (or 3 hours)}} \end{aligned}$$



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Performance Descriptors		Needs Work	Completes task with support from practitioner	Completes task independently
A1.2	<ul style="list-style-type: none"> scans text to locate information 			
	<ul style="list-style-type: none"> locates multiple pieces of information in simple texts 			
	<ul style="list-style-type: none"> makes low-level inferences 			
	<ul style="list-style-type: none"> makes connections between sentences and between paragraphs in a single text 			
C2.2	<ul style="list-style-type: none"> calculates using numbers expressed as whole numbers, fractions, decimals and percentages 			
	<ul style="list-style-type: none"> interprets and applies rates (e.g. \$/hr, km/hr, cooking time/pound) 			
	<ul style="list-style-type: none"> converts between units of time (e.g. millennia, centuries, decades, years, months, weeks, days, hours, minutes, seconds) 			
	<ul style="list-style-type: none"> interprets, represents and converts time using whole numbers, decimals, percentages, ratios and simple, common fractions (e.g. $\frac{1}{2}$, $\frac{1}{4}$) 			
	<ul style="list-style-type: none"> chooses and performs required operation(s); may make inferences to identify required operation(s) 			
	<ul style="list-style-type: none"> selects appropriate steps to reach solutions 			
	<ul style="list-style-type: none"> uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation) 			

This task: was successfully completed ___ needs to be tried again ___

Learner Comments

Instructor (print)

Learner Signature



Skill Building Activities

Links to online resources:

<http://www.gcfllearnfree.org/practicereading>

<http://www.gcfllearnfree.org/everydaylife/workskills/time-sheet>

<https://www.youtube.com/watch?v=5CF27S4od3o> Read the time on the clock (10 min)

https://www.youtube.com/watch?v=48mE9li_1ug Time lapse (4 min 42 sec)

<https://www.youtube.com/watch?v=ByP1IWg1PPY> Calculating Time (9 min)

https://www.youtube.com/watch?v=M3kgphSc_Oc Addition & Subtraction of time

<https://www.youtube.com/watch?v=HcVK7vL08PY> Seconds, Minutes, Hours (1 min)

LearningHUB online courses available:

- **Reading & Writing, Independent Study (assigned by practitioner after assessment)**
 - Plato – Reading Level 2, Assignments 1 and 2;
- **Math, Independent Study (assigned by practitioner after assessment)**
 - 201 Multiplication, Division
 - 302 Decimals
 - Math Skills for Today (time applications)
- **Independent Study, Short Courses (Moodle) - Feeding a Family**
- **Live Classes (SABA) – Multiplication; Math Stories; Reading Comprehension**

*To access LearningHUB courses, learners must register for the LearningHUB e-Channel program by completing the registration form on their website and completing the course selection (page 2 of the registration form): https://www.learninghub.ca/get_registered.aspx

*To Access LearningHUB Course Catalogue:

<http://www.learninghub.ca/Files/PDF-files/HUBcoursecatalogue,%20December%202023,%202014%20revision.pdf>