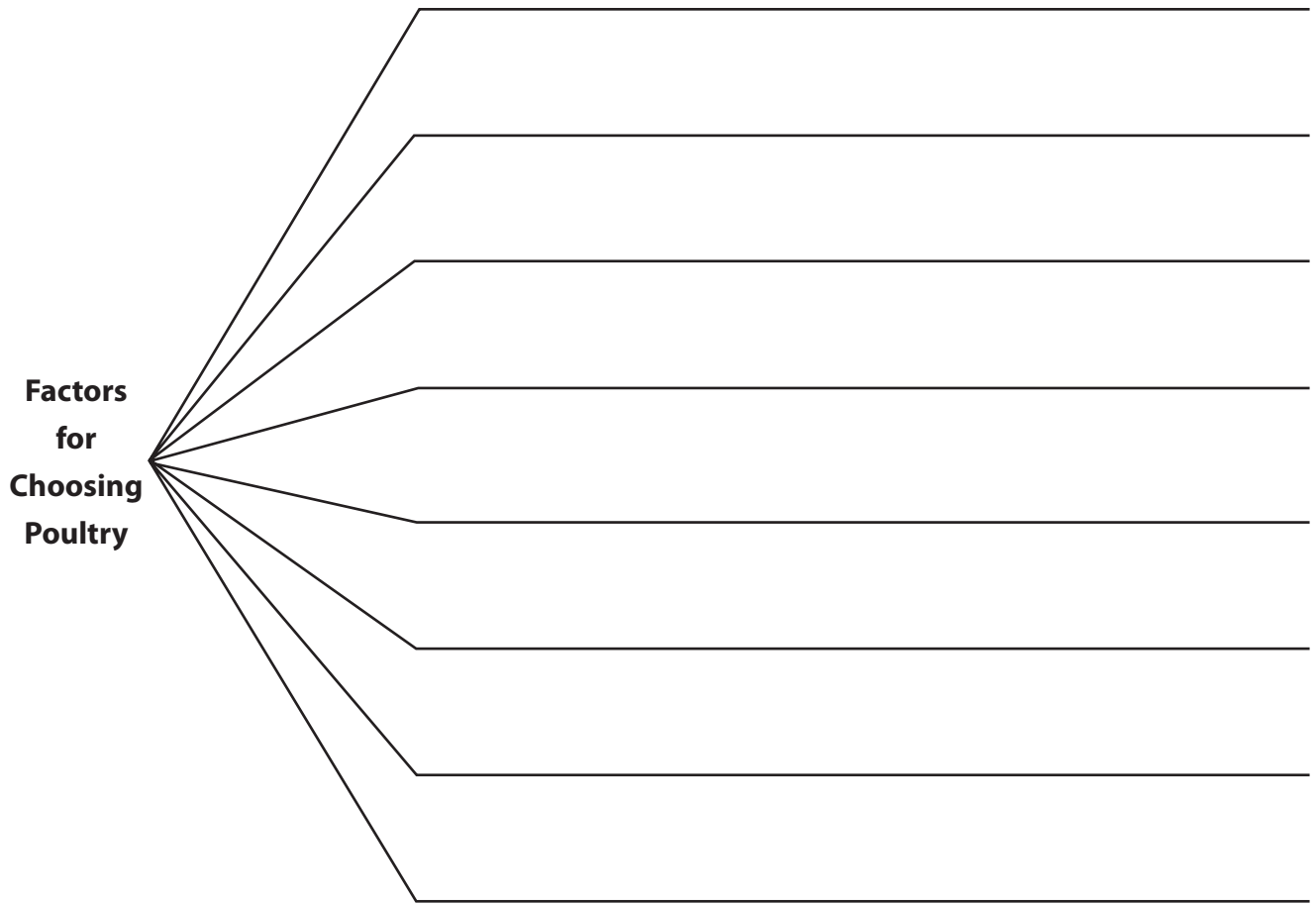


Section 22.1 - Poultry Basics

As you read, you will find eight factors you must consider when choosing a poultry product. Use a diagram like this one to help organize your information.



Section 22.2 - Cooking Poultry

As you read, check off whether each cooking technique is a dry or moist method. Use a chart like the one shown to help organize your information.

Technique	Dry	Moist
Roasting/Baking		
Broiling/Grilling		
Frying		
Sautéing		
Simmering		
Poaching		
Braising		