**Directions:** Please answer the following questions from the video “A Bird in the Pan.” Please answer in complete sentences when appropriate to do so for some of the following questions.

1. Describe the difference between Farm raised chickens and cooperate raised chickens.
2. What are three things you can tell about a Free range farm chickens.
	1.
	2.
	3.
3. What are three things you can tell about a Commercial farm chickens.
	1.
	2.
	3.
4. What do they do to change the skin color of the chickens?
5. What is chicken’s skin color determined by?
6. What are the average sizes of a Broiler Fryer and a Roaster Chicken?
7. Where in the refrigerator do you store raw chicken?
8. What does the Use-by-date mean on the package of a chicken?
9. What should the internal temperature come to when cooking chicken?
10. What are two things you can do, ahead of time to prepare, to prevent cross-contamination in your home kitchen?
11. What is the most powerful weapon against Food Borne Illness?
12. What are three important things you need to look for when purchasing a quality, roasting pan?
	1.
	2.
	3.
13. What does Mise en Place mean?

(This is the French term Alton Brown refers to..)

1. List the three aromatic vegetables he uses as his base for his roasting pan so that the chicken doesn’t sit in its own juices and boil while cooking.
	1.
	2.
	3.
2. What utensil does he use when he begins to filet the whole chicken?
3. What part of the chicken does he remove first?
4. What is Au Jus?
5. Describe what he does to deglaze his roasting pan? What two liquids does he use to accomplish this and create a great flavor?