

Charcuterie Board Challenge

Presented by

Frankie Nelson – Frankie.Nelson@k12.sd.us, Bridgewater-Emery

Carrie Kafka – Carrie.Kafka@k12.sd.us, Parkston

Hillary Terpstra – Hillary.Terpstra@k12.sd.us, Alcester-Hudson

I did this activity as part of the end-of-unit activities in 8th grade FACS. We covered MyPlate and I used this to ensure they could pick out foods in each of the food groups.

Classroom make-up/Reasons this may work for you: 27 students with limited kitchen skills, limited time, limited kitchen space (students just had to work on their own table rather than in the kitchen) students were always gone for sports at end of the day

Day 1:

- Divided into groups of 5-6 and introduced students to Charcuterie
- Watched a few YouTube videos about the basics
- Allowed students to research ideas and looked at some HyVee magazines for ideas
- Review the actual assignment and rubric and students created a grocery list (on wkst provided) and turned in to me

Day 2:

- Randomly selected groups to pick their board and any other items they would want for display (I just used some random trays, cutting boards, sorbet dishes, and fancy cups I had around the classroom)
- Prep day for anything they wanted cut or prepared (things like celery, cheese, washing carrots, making some peperoni flowers, ect). Groups were numbered and labeled all their items with tape and put all items in the fridge

Day 3:

- 15 min - Assemble boards
- 20 min - Judges came into classroom to evaluate each board, students wash any dishes they had from preparing boards
- 15 min – students could eat the items on their board and wash up any dishes remaining