



# INSTRUCTOR GUIDE

## LESSON 21: GAME CARE

V. 2/2017

### Basic Hunter Education 2014 Standards – Section 5

#### Objective 53


#### Instructor Notes



This lesson introduces the students to the knowledge and skills needed to properly and legally care for harvested game. This lesson corresponds with Chapter 3 (pages 57 & 58) in the student manual. Teach this lesson to the entire class.

#### **Teaching Methods Used In This Lesson**

- **Lecture**
- **Discussion**

Note: This lesson can utilize HE Tools (  ) software as a teaching aid. See Addendums A & B for helpful hints on software navigation.

#### Time Suggested



30 Minutes

#### Materials Required



- Audio visual equipment (DVD player, projector & screen)
- “Game Care” DVD
- White board/easel

**Station  
Set-up**



10 minutes

1. Set up the AV equipment with the “Game Care” DVD. Start the DVD and pause the video when the title screen appears. Cover the projector lens until you are ready to show the video so that students are not distracted by the screen and they can focus their attention on you.
2. Set up the white board in the front of the room to the side of the screen. Write “Game Care” on the top of the board.

**Vocabulary  
Builder**







Note: Do not read the vocabulary to the students. These are terms commonly used during this lesson, and the definitions are for instructor reference only.






**Field dressing** – The act of removing the internal organs of a game animal while still in the woods.



**Spoilage** – Inedible meat as a result of improper care.


## LESSON PLAN

<p><b><u>PART A:</u></b></p> <p><b><u>Focus Activity</u></b></p>  <p>1 minute</p>	<p>The purpose of the focus activity is to get everyone focused on the lesson. Ask “Do any of you plan on processing your own animals?” Discuss some of the advantages of processing their own game (i.e. assurance they are receiving their meat; getting the cuts of meat they want; ability to leave as much or as little fat as they want; cheaper).</p>
<p><b><u>PART B:</u></b></p> <p><b><u>Objectives</u></b></p>  <p>1 minute</p>	<p>State the learning objectives to the students. “At the end of this lesson, you will be able to:</p> <ul style="list-style-type: none"> <li>• describe how to properly and legally care for harvested game.”</li> </ul>
<p><b><u>PART C:</u></b></p> <p><b><u>Teaching Method</u></b></p>  <p>25 minutes</p>	<p>Ask: “What is the first thing a hunter should do once they determine that the animal is dead?” (<i>tag the animal</i>) Ask “Once you have met all legal requirements, what is the next thing you should do, and when should you do it?” (<i>field dress the animal as soon as possible</i>)</p> <ol style="list-style-type: none"> <li>1. Discuss the importance of time, and that killing an animal requires a large time commitment, and that they should expect to spend several hours taking care of their harvest.</li> <li>2. Introduce the video they are about to watch by explaining that the video covers the steps a hunter takes from the moment they kill a deer until it is processed and in the freezer. Inform them however that these steps are the same for any big game animal, and the general premise is the same for birds and other small game. Give them a warning that the video does contain some graphic images.</li> </ol>

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3. Play the “Game Care” DVD. It has a run time of 9 minutes and 15 seconds.
  4. Following the video, reiterate the key points of the video:
    - Ask: “What are the three factors that lead to meat spoilage?” (*dirt, heat, moisture*) Write these on the whiteboard as they get them. Explain to the students that they have a responsibility as a hunter to prevent spoilage of the meat and cover how each contributes to spoilage:
      - dirt
        - \* dirt harbors bacteria
        - \* discuss how to prevent dirt from getting on the meat while dragging the deer out of the woods
      - moisture
        - \* moisture allows bacteria growth
        - \* discuss how to avoid moisture on the meat
      - heat
        - \* explain how bacteria multiply at different rates at different temperatures (you may use HE Tools () here if you wish)
        - \* discuss tips on avoiding heat
  5. Ask: “What hunting accessories should a hunter bring along with them to be prepared for taking care of a harvested animal?” Write their answers down on the whiteboard as they say them.
    - discuss the importance of having each of the items when hunting
    - discuss any other items that you use for game care while hunting
  6. Reiterate that everything you/they have discussed is in terms of big game animals, but the importance of proper game care is the same no matter what animal they intend
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	<p>to harvest.</p> <ul style="list-style-type: none"> <li>• birds can be plucked, skinned, or breasted</li> <li>• preventing dirt, heat, and moisture still applies</li> <li>• sometimes there are legal restrictions as to what you can do in the field (<i>waterfowl</i>)</li> </ul> <p>Students are not being tested at this stage; they are gaining new knowledge. Your role as the instructor is that of a facilitator/coach to help the students learn the material.</p>
<p><b><u>PART D:</u></b></p> <p><b><u>Student Summary</u></b></p>  <p>3 minutes</p>	<p>Ask students to recall the important topics that were covered in the lesson. It is important for students to be able to verbalize these points. Use questioning strategies to flesh out answers.</p> <ul style="list-style-type: none"> <li>• What three factors lead to meat spoilage?</li> <li>• How soon should you field dress the animal?</li> </ul> <p><b>END OF LESSON</b></p>
<p><b><u>Additional Instructor Notes</u></b></p> 	<p>There is a section in () HE Tools (Topic “Game Care &amp; Cleaning”; Subtopic “Safe Handling of Meat”) that shows bacteria multiplication rates at different temperatures. You may use this visual aid to help explain the importance of cooling game meat quickly.</p>
<p><b><u>Addendum A</u></b></p> 	<p> <b>HE TOOLS HELPFUL HINTS – Navigation &amp; Use</b></p> <p>HE Tools™ is a collection of interactive animations and video demonstrations that help Hunter Education instructors convey important content related to the basic hunter education</p>

	<p>course. These visual tools enhance the learning experience for students.</p> <p><b>Navigation</b></p> <ul style="list-style-type: none"> <li>• Use the MAIN (or MENU in 2011 version) button on any page, at any time, to return to the main menu.</li> <li>• Use the BACK button at any time to return to the previous page.</li> </ul> <p><b>Animation Control</b></p> <p>Many pages within HE Tools allow interactive navigation. You can use the ARROW KEYS on the keyboard to move forward and backward through the animations, frame by frame.</p> <ul style="list-style-type: none"> <li>• press RIGHT ARROW KEY – moves forward one frame</li> <li>• hold RIGHT ARROW KEY – fast forward</li> <li>• press LEFT ARROW KEY – moves backward one frame</li> <li>• hold LEFT ARROW KEY – fast reverse</li> </ul> <p>The benefit of this is that you can show animations very slowly (e.g. how the firing pin hits the primer) or back up and play animations several times until the students understand the concept. When you are finished and wish to continue the animation normally, just click on the RESUME ANIMATION button or other available buttons on the screen.</p>
<p><b>Addendum</b> <b>B</b></p> <p></p>	<p> <b>HE TOOLS HELPFUL HINTS – Game Care</b></p> <p><b>Safe Handling of Meat</b> – Use HE Tools (Topic “Game Care &amp; Cleaning”; Subtopic “Safe Handling of Meat”) to show how heat affects the multiplication rates of bacteria. Click through the slideshow to show the typical animal body temperatures, how fast bacteria can multiply under ideal temperatures, and</p>

	<p>how the multiplication rate decreases at reduced temperatures.</p>
<p><b>Addendum</b> <b>C</b></p> <p></p>	<p><b>FREQUENTLY ASKED QUESTIONS</b></p> <ol style="list-style-type: none"> <li> <p>Does it matter whether or not you let your deer hang?  <i>Letting your animal hang, or “age”, is not a critical task. Many people do this as they feel it lets the meat tenderize and become more flavorful, but it does not have to be done.</i></p> </li> <li> <p>Do people really eat the heart and liver?  <i>Yes, many people will eat the heart and the liver. The heart is not an organ, it is a muscle, just like any other meat off of an animal. However, the liver is an organ and its main purpose is to cleanse the body of its toxins. Many states suggest that the liver no longer be consumed due to potential mercury contamination.</i></p> </li> <li> <p>Should you eat a deer if you think it has Chronic Wasting Disease?  <i>If you truly believe a deer has CWD, you should contact the state agency to see if they want it for testing. With proper handling/care and cooking, there should be no risk to humans.</i></p> </li> <li> <p>Does it stink when field dressing a deer?  <i>The insides of any animal does have a distinct smell, but typically it is not a “bad” smell unless the animal is shot in the intestines or stomach, or if the hunter accidentally stabs his knife into these regions.</i></p> </li> </ol>