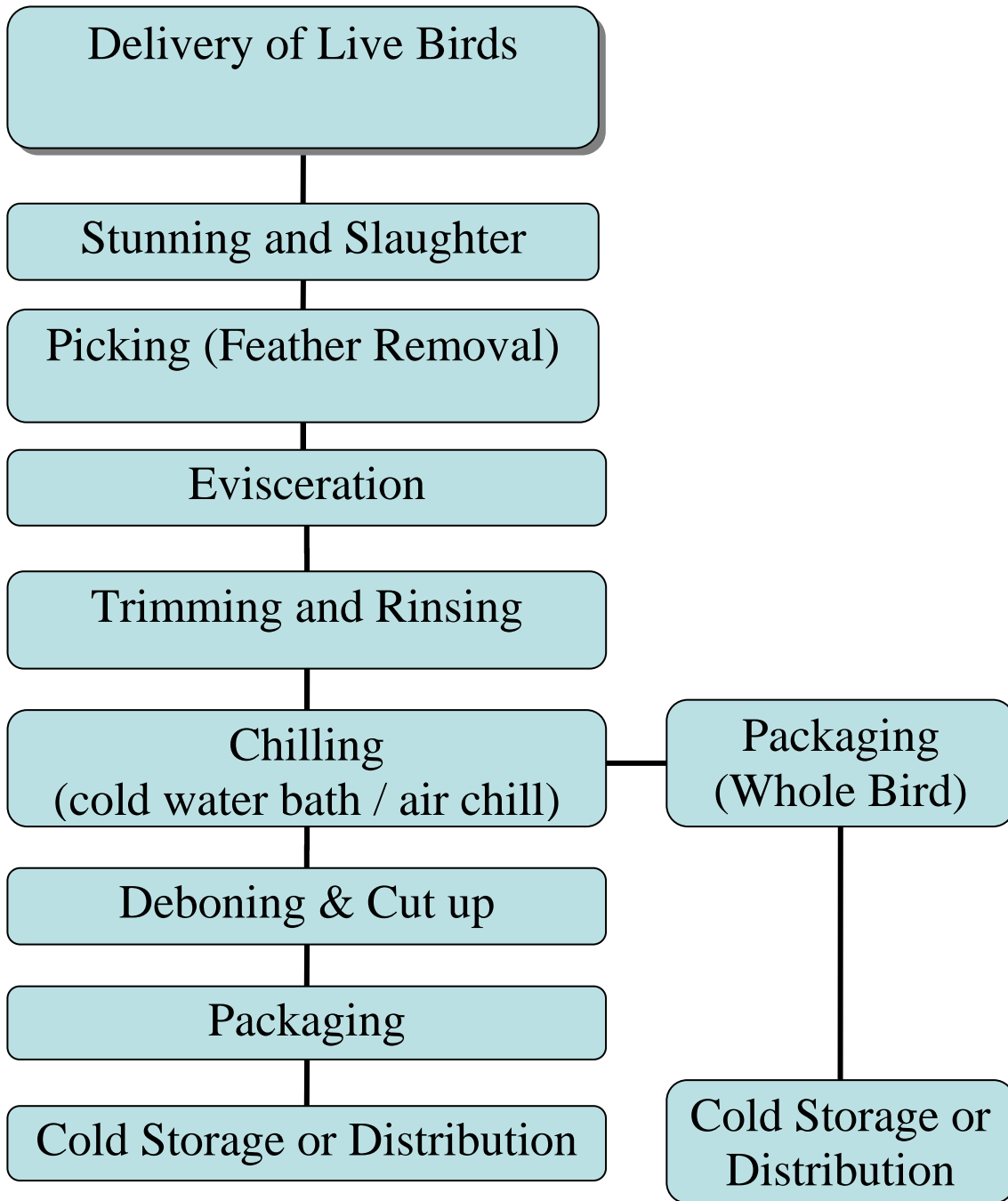


Processing Flow Handout



Activity. Sample Laboratory Assignment 1

Examine the cutout data of chicken cuts and compare to the cost at a grocery store.

Before the lab: Go to the local grocery store and get the prices for the following in price / pound:

- Whole Chicken
- Boneless Chicken Breast
- Chicken Wings
- Chicken Leg Quarters

Using these prices, you are going to compare the cost of buying a whole bird and cutting it up to make chicken breasts, wings, and leg quarters with their price / pound at the grocery store.

You will need to purchase one chicken to demonstrate how it is cut down into the chicken wholesale cuts.

Show the students how it is more cost effective to buy a whole chicken and process it yourself rather than by the individual cuts.

Activity. Sample Laboratory 2

Grocery Store Meat Department Review Assignment

The ways meat products are sold in a Supermarket are of great interest to a meat packer. The space allocated, the packaging, and the type of products presented are directly related to the amount of meat sold.

Objective – Visually review a Fresh Meat Case in local supermarket and gather some information regarding pricing, the type of products presented, ingredients used, and marketing strategies. You may want to ask the butcher or meat manager questions. They may answer you questions or they may not. If they are concerned, just tell them you are doing a class project. Be professional. Be respectful. Look at everything.

Procedure – Each group of students (3-4) will visit an assigned store in the local area and collect all needed data.

Data Collection –

Part 1 - Review the entire fresh meat case. Observe the different cuts, different packaging methods, and prices. Gather at least the following information and answer the questions.

What type of meat sales case does the store have; full service case, self service case, or both?

How long (in feet) is the entire meat case?

How many feet are devoted to each type of meat (beef, lamb, pork, and poultry)?

Why do you think the proportions differ for each type of meat?

Does the store offer any branded poultry products?

What types of ground poultry does the store offer? What are the fat percentages offered?

What are the prices for the different types of ground poultry products?

What types of chicken cuts are available? What is most expensive cut of chicken? What is the least expensive?

Does the store offer any point-of-purchase information? Nutritional information?

Does the store offer any Natural or Organic Poultry products?

How many different brands of poultry hot dogs are sold? What are the three brands with the largest shelf space?

Part 2 - You have \$16.00 and must buy the ingredients and prepare a meal for 4 students. Decide what you would buy, why, how much, how you would prepare it, and how much it will cost. The meal must be balanced and contain a starch, a vegetable, and a poultry item. You cannot use ground poultry.

Part 3 - During your review of the meat case, examine all fresh meat items.

Each member of the group should be prepared to discuss one unique aspect of the visit.

Presentation – After you have visited the store and collected data, as a group, you are required to prepare a presentation reporting your findings. This summary/presentation can be prepared using PowerPoint. Explain what you found and your general impressions. Be prepared to present your information during the following week. Each member of the group is required to participate.