

POLYTECHNIC UNIVERSITY OF THE PHILIPPINES

FOTE 261 MEAT SCIENCE AND TECHNOLOGY LABORATORY

Assoc. Prof. Alfee B. Capule, PFT, MSFS

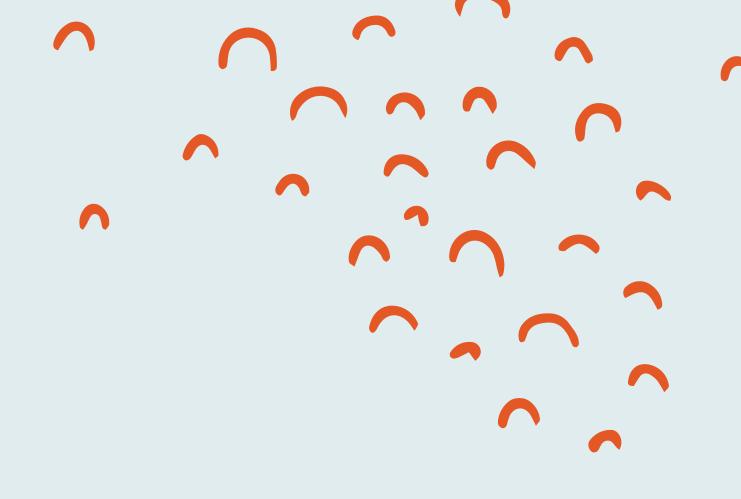
SUMMER 2324

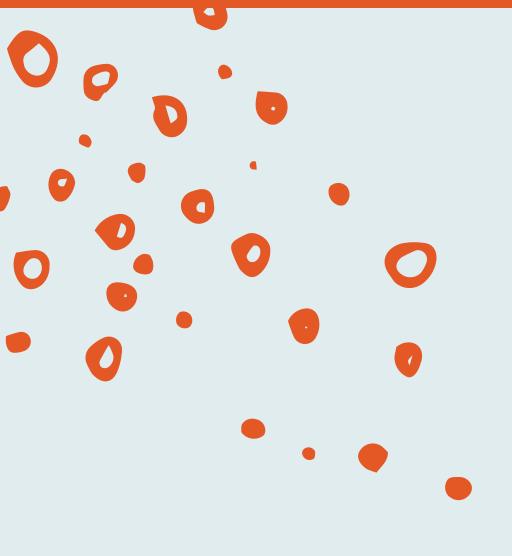


DEPARTMENT OF FOOD TECHNOLOGY

Wernieur

The laboratory module focuses on the technology aspect of the course which includes various processing/ preservation methods in meat.





Learning Outcomes of the

Laboratory Experiments

On completion of this laboratory experiments, the student will be able to:

- Conduct subjective/objective evaluation of raw and cooked meat quality
- Conduct subjective/objective evaluation of processed meat quality
- activities
- Apply correct labelling in developed products

• Develop a processed meat product and demonstrate good manufacturing practices (GMP) during the conduct of such

Pourse Features

- the course material will be given via student email, group chat, FB and google classroom
- Videos: short presentations may be given when appropriate
- Laboratory Activities will be conducted by the student per group
- Laboratory output thru video or laboratory presentation
- Midterm Exam
- Final Exam

Course Assessment

- In order to complete the course and obtain a grade, students need to complete the ff. activities:
- 1. submit required outputs; •
- 2. earn a grade* based on the ff.:
- 60% Lecture
- *40% Laboratory (experiments, midterm, final)
- Midterm and final practical

Directions for doing the lab activities

- 1.Read each activity procedure carefully and plan on how you will execute the experiment to avoid losses in your resources (time, samples, money, energy).
- 2.Wear PPE.
- 3. Prepare the workplace.
- 4.Clean and sanitize the workplace before and after work
- 5. Wash hands before and after doing the activities.
- 6.Do the experiment, following the procedure.
- 7.Do a photo documentation.
- 8. Wash all borrowed utensils and other washable materials.
- 9. Dry the utensils and other washable materials before returning them. e photo of results of your experiment

CLEAN AS YOU GO

Format of Lab Report

COVER PAGE

Group No. Group Members Name (line format) Activity No. and Title of the Activity Course code and Course Title Year and Section Faculty Name: Assoc. Prof. Alfee B. Capule

Introduction

Begin with background knowledge. What is the lab experiment all about? Also, include the objective of the lab at the end of the introduction. Be clear & concise.

Materials and Methods

List out the materials and utensils used in the experiment. Raw material specifications, material specifications and source e.g. local supplier, supermarket, Farmers market

For the Methods, describe what was performed during the lab experiment. Write out step by step instructions on how to perform the lab. Include exact measurements. Remember, your goal here is to make this exact experiment reproducible. Be specific. Write the procedure as is. Do NOT rewrite the procedure!

Result and Discussion

Label clearly what was measured or observed throughout the lab. Include all data tables and/or observation. Discuss what was observed in the experiment. You can include here the pictures of the result of the experiment and of yourself conducting the experiment.

Clarity of Data

Properly labelled figures, photos and tables. Follow standard placement of labels and ensure data are chronologically arranged.

Reference/s

Cite any sources or publications you used. Did you consult a paper that somehow is related to this experiment? Give credit. References are needed for all facts except those that are readily available to the intended audience of the report.

Result and Discussion

Label clearly what was measured or observed throughout the lab. Include all data tables and/or observation. Discuss what was observed in the experiment. You can include here the pictures of the result of the experiment and of yourself conducting the experiment.

Conclusion

State whether the lab experiment was a success. Discuss the implication of data gathered clearly instead of merely repeating the results. Last paragraph or sentence suggest avenues for further study.

Reference/s

Cite any sources or publications you used. Did you consult a paper that somehow is related to this experiment? Give credit. References are needed for all facts except those that are readily available to the intended audience of the report.

Appendix Completely present all documentation in the conduct of the lab activity.

Reasons for Point Deduction

- 1. Late in Submission 2 points per day
- **2.** Originality Check– 2-5% similar 5 points deduction

EXPERIMENT #1 – Subjective and Objective Evaluation of Raw Meat and Tenderization Techniques – August 9; August 16 lab report

EXPERIMENT #2 – Subjective and Objective Evaluation of Processed Meat – August 9, August 16 lab report

EXPERIMENT #3 – Effect of Curing Agents on the Meat– August 16, August 23 lab report

EXPERIMENT #4 – Acceptability of Pork Chicharon or Pork Crackling – August 16, August 23 lab report

EXPERIMENT #5 – Drying and dehydration of meat products – August 23

Online submission of lab reports. A submission bin will be announced later.

Thank you for listening!







