



POLYTECHNIC UNIVERSITY OF THE PHILIPPINES

**FOTE 261  
MEAT SCIENCE AND  
TECHNOLOGY  
LABORATORY**



# Overview

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
- Develop a processed meat product and demonstrate good manufacturing practices (GMP) during the conduct of such activities
- Apply correct labelling in developed products

# Course 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

# CONTENTS

## **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!*



# CONTENTS

## **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.*

# CONTENTS

## **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.*

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## 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!