An approach to the preparation of chicken using heat and Ňavouring

A clear approach is presented here to provide the process of preparing chicken. Since there is still a gap in cooking chicken and many experiments have shown that certain preparation methods lead to tasteful chickens, a precise and efficient way for preparation is necessary.

The source of chicken is a farm located in Shandong, where the climate is suitable for chicken's growth, and chicken there feed on vegetables and seeds, instead of feed. Before dealing with it, the chicken must be saved in 4℃, based on a test of several different saving degrees. Then we need to cut chiken into several pieces with a slender(about 20 cm in length and 1mm in width),sharp knife. We want to note that a certain-shape knife is necessary since several researches have indicated that this kind of knife can result in smaller pieces as well as more efficient[1].In the end, the chicken should be placed on a 300*600 mm steel sheet and heated in Semensis Heater E900 oven for 100 minutes at 357℃, since shorter time will cause raw chicken,and longer time leads to indelicious chicken,according to Alice's experiments[2]. The whole process is shown in Fig.1.

The heating device we choose here is Semensis Heater E900 oven,which is made in German with the ability of keeping a precisely constant temperature for a long time,and it can keep monitoring the chicken and automatically change the moisture content in the room.Besides, the knife we use have no limitations,since Bob's group has shown that knives with same length and width all have same effects[3].However,there is still a missing problem,which is the balance of heating time and heating temperature.In previous experiments, The fluctuations in each experiment are so large so that we can only obtain an approximate time and temperature,and a more precise result still needs exploring.

[1]Alice, etc. Different knives in cooking chicken. Phy.Rev.Lett.123.4567.
[2]Bob, etc. ….
[3]Carol, etc ….