# Homework #9

1. **Write a midterm paper about the preparation of chicken.**

* Use the Introduction section below. Add/delete/modify the citations as needed to match your preferred citation style and your made-up bibliography.
* You can reuse sections which you wrote previously but edit and improve your writing. You might also need to add more content to meet the minimum word count (see below).
* The final form of your article should include Title, Abstract, Introduction, Methods, Results, Discussion, plus a Bibliography.
* A Conclusion section is optional, but not necessary.
* The abstract should be journal-length: at least 150 words, max 250 words.
* Minimum word count (including title + abstract + introduction, excluding bibliography): 1500 words.
* Your homework will be graded based on the following criteria:

1. Above all, make sure your logic and organizational structure is clear.
2. Include at least one equation.
3. For the Methods, discuss a difficulty or problem which arose during the study (at least 1 paragraph). No “cooking recipes” which are almost entirely description.
4. For the Results, include comparison to other, fictional, studies.
5. For the Discussion, connect back to the topics raised in the Introduction. Also discuss limitation(s) or lack of limitation(s) due to the problem raised in the Methods.
6. Pay attention to the writing skills (e.g., paragraphing, topic sentences, parallelism) we discussed up to now.

*Submit the final form of your article before 1pm on Friday May 3rd.*

Read the articles below for next lecture on May 9th.

1. **Read “Elements of Style” by Strunk & White, especially Part II (Elementary Principles of Composition).**
2. **Read the article “The Science of Scientific Writing” by Gopen and Swan.**

**An Approach to the Preparation of Chicken using Heat and Flavoring**

**Introduction**

Chicken preparation techniques are used in a range of applications both in homes and in restaurants. Chicken is easily available and can be locally produced in most areas; in addition, it is easily digested and low in calories1.

Since Dundee’s pioneering work reporting the natural method of chicken preparation (Dundee et al., 2008) in which the chicken was killed and then eaten raw with salt, there have been significant innovations. Much work has been carried out in France in relation to improving the method of slaughtering chickens2, whereas in the USA researchers have concentrated on improving the size of the bird3,4. The natural method is widely used since the time required for the process is extremely short; however, some problems remain unsolved. The flavor of chicken prepared using the Dundee method is often considered unpleasant5 and there is a well-documented risk of bacterial infection resulting from the consumption of raw meat6,9,11.

The aim of this study was to develop a preparation method that would address these two problems. In this report, we describe the new method, which uses seasoning to improve the flavor while heating the chicken in order to kill bacteria prior to eating.