# Homework #7

1. **Finish the exercise on parallelism we started in class.**

Submit this task by emailing it as pdf to the TA and cc’ing the Professor.

Finish this assignment before the beginning of next lecture on April 18.

1. **Read Chapters 5+6 in “Science Research Writing” by Glasman-Deal.**
2. **Write Methods + Results + Discussion sections for the article “An Approach to the preparation of chicken using heat and flavoring.”**

* Your sections should continue the paper starting from the Introduction below.
* The article is short, so no need to include all components of the generic models listed in the book (e.g., no need to revisit the hypothesis at the beginning of the Methods, or to announce the structure of the discussion at the beginning of the Discussion).
* Use about 1000 words total for all three sections (+- 100 words).
* If you plan to re-use parts of the Methods you wrote before, use this opportunity to edit & improve your writing.
* Include fake citations and a short bibliography section (don’t include bibliography in the word count).
* Include at least one equation.
* Your homework will be graded based on how clear your writing is, and whether it meets the following criteria:

1. For the Methods, also include a difficulty or problem which arose during the study (at least 1 paragraph).
2. For the Results, include comparison to other, fictional, studies.
3. 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 which you introduced in the Methods.
4. Pay attention to the writing skills (e.g., paragraphing, topic sentences, parallelism) we discussed up to now.

Submit this task by emailing it as pdf to the TA and cc’ing the Professor.

Finish this assignment before the beginning of next lecture on April 25.

**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.