Food Processing

Worksheet by the Merit Badge Center, Philippines

Last Updated: March 22, 2021



This worksheet was created to assist Scouts with their merit badge work. The worksheet does not replace the actual merit badge counseling process. A certified merit badge counselor for the badge must still certify your completion of each requirement and the merit badge. If a requirement says that you must take an action using words such as "discuss", "show", "tell", "explain", "demonstrate", "identify", etc. that is what you must do. **Merit badge counselors may not require the use of this worksheet or any similar material**. No one may add, subtract, or modify the official requirements for the merit badge as prescribed by the Boy Scouts of the Philippines.

Scout's Name:	Unit:
country. Explain wh salted.	about the system for producing, processing, and distributing food in the sy foods are processed, and what types are dried, canned, frozen, or of producing food in the country, processing, and distributing food in the country.
Producing	
Dualantina	
Processing	
Distributing	

Explain why foods are proce	essed.			
				_
Nrite down the type of foods Dried	s that are dried, canned, fro Canned		Salted	_
Dilea	Callifed	TTOZEII	Jaiteu	
				_
				_
				_
				_

Requirement 2. Do the following:

a.	Make a chart of a single food item of livestock origin. Show how it moves through the system from the basic source of supply through farm production, processing, distribution, possible storage, and from market or food store to your table. List what happens at each step. Tell how the steps in the movement from point of origin to the table are related.
	Write down the food item you have selected:
	What livestock does this food item originate from?
	Create your chart showing how it moves through the system from basic source of supply through farm production, processing, distribution, possible storage, and from market or food store to your table.

List what happens at each step.

Farm Production Processing Distribution Storage **Market or Food Store** To Your Table

Tell now the steps in the movement from point of origin to the table are related.

Э.	Make a chart of a single food item of crop or vegetable origin. Show how it moves through the system from a basic source of supply through farm production and harvest, processing, distribution, possible storage, and from market or food store to your table. List what happens at each step. Tell how the steps of movement from point of origin to the table are related.
	Write down the food item you have selected:
	What livestock does this food item originate from?
	Create your chart showing how it moves through the system from basic source of supply through farm production, processing, distribution, possible storage, and from market or food store to your table.

List what happens at each step.

Farm Production and Harvest Processing Distribution Storage Market or Food Store To Your Table

Tell now the steps in the movement from point of origin to the table are related.

	Fish and Meat	Fruits	Vegetable
What you used?			
Native Method of Preservation Used.			
Have your Merit Badge Co	ounselor certify this require	ment was completed.	
Merit Badge Counselor's	_)ate	
uirement 3. Visit a food lain what you found out		g plant. After talking	g with the owner,
d processing or repacking pla	ınt visited:		
ne of owner you talked with: _			
of Visit:			
e down what you found out.			

c. Using native methods, demonstrate the preservation of fish, meat, fruits, and

sweets for fruits, and buro for a vegetable).

vegetables for later consumption. (Example. daing or tinapa for fish and meat, jellies or