# 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: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

## Requirement 1. Tell about the system for producing, processing, and distributing food in the country. Explain why foods are processed, and what types are dried, canned, frozen, or salted.

Tell about the system of producing food in the country, processing, and distributing food in the country.

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| **Producing** |  |
| **Processing** |  |
| **Distributing** |  |

Explain why foods are processed.

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Write down the type of foods that are dried, canned, frozen, or salted.

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| **Dried** | **Canned** | **Frozen** | **Salted** |
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## Requirement 2. Do the following:

## 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.

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List what happens at each step.

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

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

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## 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.

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List what happens at each step.

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

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

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## Using native methods, demonstrate the preservation of fish, meat, fruits, and vegetables for later consumption. (Example. daing or tinapa for fish and meat, jellies or sweets for fruits, and buro for a vegetable).

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| --- | --- | --- | --- |
|  | **Fish and Meat** | **Fruits** | **Vegetable** |
| **What you used?** |  |  |  |
| **Native Method of Preservation Used.** |  |  |  |

Have your Merit Badge Counselor certify this requirement was completed.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Merit Badge Counselor’s Signature Date

## Requirement 3. Visit a food processing or repacking plant. After talking with the owner, explain what you found out to your Counselor.

Food processing or repacking plant visited: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name of owner you talked with: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date of Visit: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Write down what you found out.

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