**Preliminary Product Production Plan for Execution on 11/08/2015**

**Due 11/04/2015 at 5:00pm**

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| **Team:** | 6 |
| **Team Members:** | Kathryn Atherton |
|  | Celine Chang |
|  | Tony Hoch |
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|  | Hongji Zhang |

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| **Product Description (Revised)** |
| The product decided upon is a rice burrito filled with ingredients from various cuisines to create a nutritious, bite-sized snack to eat on-the-go. Ideas for cuisines to include inside the rice ball include Chinese, Japanese, Indian, and Mediterranean. |

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| **Required Ingredients and Expendables (sandwich bags, cheese cloth, etc.**  **Add additional lines as necessary** | |
| **Ingredient** | **Amount Required**  **(g or mL)** |
| Sushi Rice | 4 cups = 800 g |
| Salt (some left from last time) | ¼ teaspoon = 0.5g |
| Seaweed (some left from last time) | 2 sheets = 5g |
| Lettuce (some left from last time, but may have spoiled) | 8 leaves = 40g |
| Hummus (some left from last time) | 8 tablespoons = 40g |
| Carrots (some left from last time, but may have spoiled) | 1 small = 50g |
| Celery (some left from last time) | 1 stalk = 60g |
| Green Bell Peppers | 1 = 200g |
| Red Bell Peppers | 1 = 200g |
| Feta cheese (some left from last time) | 4 cubic inch = 68g |
| Sundried tomatoes (some left from last time) | 32 pieces = 32g |
| Flavorless gelatin (some left from last time) | 1 package = 28g |
| Vegetable oil (spray; some left from last time) | 2 tablespoons = 28g |
| Soy sauce | 2 tablespoons = 32g |

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| **Required Equipment (add additional lines as necessary)** | |
| **Name** | **Specifications (if any)** |
| Stovetop |  |
| Mixing bowls x 3 | Quart or larger volume |
| Measuring spoons | 1 tsp to 1 tbl, one each |
| Balance |  |
| Rice Cooker | 1 pint or larger volume |
| Plastic wrap or wax paper |  |
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| **Procedure** |
| 1. Cook rice with rice cooker or saucepan 2. Mix the desired fillings and form into a ball shape using the Nori seaweed sheet and/or a leaf of lettuce. 3. Coat rice with the desired water-activity control method. 4. With a small amount of rice in hands, form the rice around the fillings to completely cover them. 5. Use a sheet of wax paper to wrap up ball of rice. 6. Sprinkle some sesame seeds or cut up shiso leaves to put on rice for extra flavor (optional). |

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| **Variants (list variants you will try and how your changes affect the procedure)** |
| 1. We will vary the ingredients included in the center to create different flavors for the rice balls (Step 2). 2. We will vary the method to control the water activity between the rice and the central flavors (painting inside with egg whites, spraying center with vegetable oil, painting a thin layer of flavorless gelatin, using rice paper to wrap central ingredients) (Step 3). 3. We will vary the ratio of the mass of the rice to the total mass of the internal ingredients to produce the healthiest and sturdiest rice ball possible (Steps 1 and 2). |

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| **Sensory Evaluation Plan** |
| 1. On a scale of 1-10 how appealing is the appearance of the rice burrito? 2. On a scale of 1-10 how appetizing is the texture of the rice burrito? 3. On a scale of 1-10 how is the taste of the rice? 4. On a scale of 1-10 how is the taste of the filling? 5. On a scale of 1-10 how well do the rice and filling tastes go together? 6. On a scale of 1-10 how appetizing is the rice burrito at room temperature? 7. On a scale of 1-10 how likely would you be to take this snack on the go? 8. On a scale of $0-$10 how much would you pay for this snack? |