**Preliminary Product Production Plan for Execution on 11/28/2016**

**Due Midnight 11/21/2016**

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

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| **Product Description** |
| The product decided upon is a bento box-style lunchable. It includes a rice burrito filled with ingredients from Mediterranean cuisine, soy sauce for dipping, seaweed for a side snack, and a dessert roll with peanut butter, peanuts, chocolate chips, and chia seeds to create a nutritious on-the-go meal. |

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| **Required Ingredients (add additional lines as necessary)** | |
| **Ingredient** | **Amount Required**  **(g or mL)** |
| Sushi Rice (some left from last time) | 8 cups = 1600g |
| Salt (some left from last time) | ½ teaspoon = 01g |
| Seaweed (some left from last time) | 4 sheets = 10g |
| Lettuce (some left from last time, but may have spoiled) | 16 leaves = 8g |
| Hummus (some left from last time, but the brand recalled a bunch of its products recently due to Listeria concerns) | 16 tablespoons = 80g |
| Carrots (some left from last time, but may have spoiled) | 2 small = 100g |
| Green Bell Peppers | 2 = 400g |
| Red Bell Peppers | 2 = 400g |
| Feta Cheese (some left from last time) | 8 cubic inches = 136g |
| Sundried Tomatoes (some left from last time) | 64 pieces = 64g |
| Flavorless gelatin | 2 packages = 56g |
| Soy sauce | 16 tablespoons = 260g |
| Peanut Butter | 16 tablespoons = 260g |
| Peanuts | 2 cup = 300g |
| Dark Chocolate Chips | 2 cup = 350g |
| Chia Seeds | 8 teaspoons = 40g |
| Spinach | 16 leaves = 8 g |
| Orange | 2 medium |
| Kale | 16 leaves = 8g |

Numbers doubled so that the team can make extras for presentation.

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| **Required Equipment (add additional lines as necessary)** | |
| **Name** | **Specifications (if any)** |
| Mixing Bowls x 3 | Quart or larger volume |
| Measuring spoons | 1 tsp to 1tbl, one each |
| Balance |  |
| Rice Cooker | Will be bringing to class |
| Plastic wrap or wax paper |  |
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| **Procedure** |
| 1. Cook rice with rice cooker or saucepan 2. Heat up water in a microwaveable bowl 3. Make gelatin with cold water, place bowl in bowl of hot water and stir until homogeneous 4. Mix the desired fillings and form into a ball shape using the Nori seaweed sheet and/or a leaf of lettuce. 5. Coat rice with the gelatin. 6. With a small amount of rice in hands, form the rice around the fillings to completely cover them. 7. Use a sheet of wax paper to wrap up ball of rice. 8. Cut into 4 or 5 slices |

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| **Sensory Questions** |
| 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? |

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| **Data Collection Plan** (**List what data, how it will be collected, and how it will be used)** |
| We will vary the preparations of the rice (using salt and vinegar, no additives, etc.) to find the rice that will best hold the rice balls together and keep the structure intact.  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.  We will give out surveys to the students trying our product to determine how our rice balls taste and determine if our core needs to be changed. |