



CONSTRUCTING THE PROCESS

A look at Raw Product vs. Finished Products

PRODUCTS

RAW

- Any food that is uncooked, unprocessed, and often natural.

Finished

- Completely processed food product which is ready for sale and delivery to the marketplace



CHOCOLATE CHIP COOKIE - INGREDIENTS

- Flour
- Sugar
- Brown Sugar
- Butter
- Eggs
- Vanilla Extract
- Baking Soda
- Chocolate Chips



CHOCOLATE CHIP COOKIE – PROCESSED (P) OR RAW (R)

- Flour - P
- Sugar - P
- Brown Sugar - P
- Butter - P
- Eggs - R
- Vanilla Extract - P
- Baking Soda - P
- Chocolate Chips - P



CHOCOLATE CHIP COOKIE – INGREDIENTS PROCESSES

- Flour – Grind Grains
- Sugar – Shred Sugar Cane, Extract Juice, Centrifuge to remove molasses, Dry
- Brown Sugar – Take processed sugar & add molasses
- Butter – Shake Cream

- Vanilla Extract – Soak vanilla bean in alcohol
- Baking Soda – Chemical compound (complicated process)
- Chocolate Chips – Made from cocoa butter extracted from Cocoa bean



6 COMMON FOOD PROCESSES

- **Separation** – separates food from non-food items
 - Shells from nuts
 - Skin from potato
- **Disintegration** – make small pieces
 - Grinding
 - Cutting
- **Mixing** – Combine ingredients
 - Mix in flavor
 - Add seasoning
- **Drying** – Removing water
 - Dehydrate (beef jerky)
 - Boil (Candy making)
- **Forming** – Form foods into certain shape or thickness
 - Hamburger patties
 - Breakfast cereals
- **Packaging** – Used to preserve, protect, and make food easy to use
 - Paperboard – cardboard boxes
 - Metal cans – Soup, vegetables, fruit
 - Glass – mayonnaise, salad dressing
 - Plastics – meat, ketchup



ASSIGNMENT

- With a partner, choose a finished product.
- List all the ingredients.
- Identify if the ingredients are Raw or Processed
- If processed, list the process it went through to be able to be used in your finished product

