

Chris R. Calkins, Ph.D.
University of Nebraska
Professor of Animal Science
A213 Animal Science
Box 830908
Lincoln, NE 68583-0908
(402) 472-6314, Fax (402) 472-6362
E-mail: Ccalkin
Interactive Student Journals to Promote critical thinking

Animal Science 310
Fresh Meats
August 27, 2002

STUDENT JOURNAL

Objectives:

- 1) encourage active awareness of current issues in meat science
- 2) provide a written record of student response to Ani Sci 310
- 3) enhance student learning and writing by encouraging active consideration of issues in meat science

Type of Assignment: bound journal (e.g., Comp Book 10 in. by 7 7/8 in.)

Audience: The student and professor

Writer's Role:

- 1) record your reaction to meat science issues
- 2) ask probing questions and review the facts as presented
- 3) integrate the information into an existing concept of meat science

Purpose of the Assignment:

- 1) provide structure to your critical evaluation of events relating to meat science
- 2) serve as a written record of your response to Ani Sci 310

Task:

- 1) each week, obtain a printed news item related to fresh meat science and affix to the journal
- 2) for each item:
 - a) describe your reaction to the information
 - b) what questions do you have?
 - c) how might the information be flawed/biased?
 - e) discuss how this impacts the meat industry
- 3) periodically, respond in writing to oral questions

Conventions to Follow:

- 1) format/design requirements
 - a) length - at least one full page
 - b) typewritten - no, but must be legible
 - c) headings - source and date of item; topic title; entry number; date
- 2) organization
paragraph response to questions, using correct English
- 3) documentation
identify the source and date of each item
- 4) style
non-technical. Remember, you are writing to the instructor.
- 5) spelling, grammar, sentence structure

Deadlines:

- 1) Due in class at the beginning of the period
- 2) I will periodically collect, read and mark the journals
- 3) Journals are due in class, on request (Always bring them to class)
Journals not presented in class when requested will be marked late (5% per day if not presented in class when due)

Which burger is king?

NEW YORK — In one of those odd little urban dramas that erupt sporadically here, haute hamburger prices are rising faster than the temperature is falling. The \$26 to \$29 sandwiches of early January gave way to a \$41 version by mid-month, which has swiftly led to the current \$50 champ. Is this ballyhooed burger battle just a midwinter publicity stunt? A black-humor commentary on these tough economic times? A serious culinary attempt to elevate an all-American icon? Or just New Yorkers being New Yorkers? It's probably a little of each. In the name of restoring sanity and protecting potential tourists, USA TODAY food writer **Jerry Shriver** sampled the high-end contenders, along with some humbler versions.

Building a regal burger

DB Burger Royale \$50 ▶

DB Bistro Moderne

Think it's easy to whip up a version of New York's most expensive hamburger? Think again. In addition to making a tidy profit, there are numerous other reasons chef Daniel Boulud of DB Bistro Moderne charges \$50 for his DB Burger Royale, which will be available through the end of March.

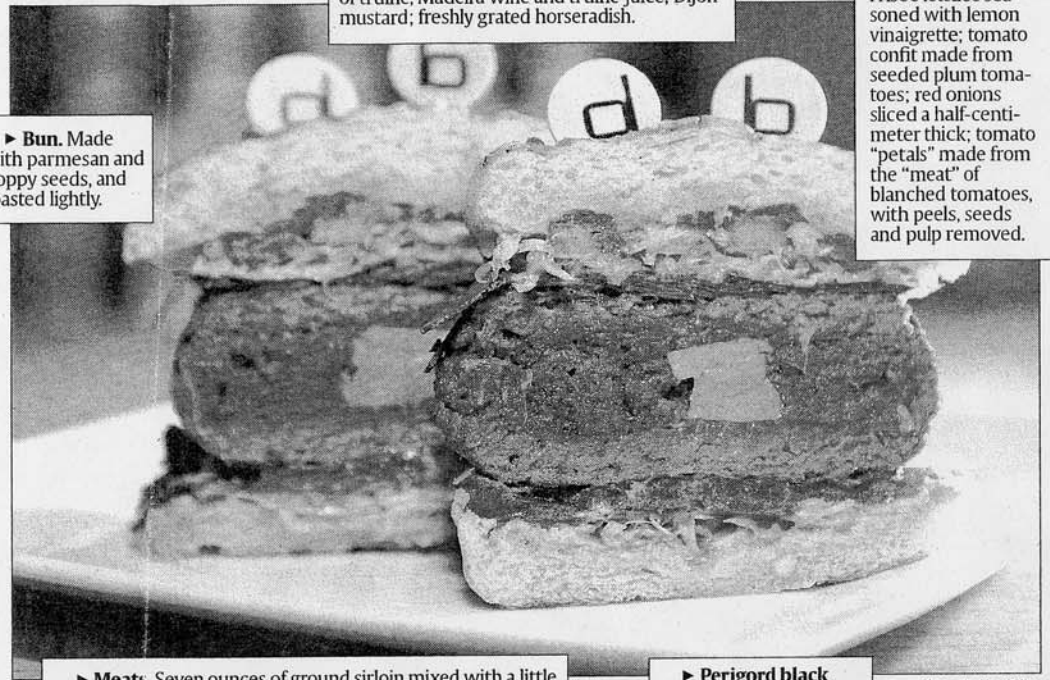
Start with the \$350-to-\$400-a-pound black truffles rooted out of the ground by trained pigs in France. Set aside eight hours just to make the thin layer of tomato confit. Polish the silver cup that holds the pommes souffles served on the side with a seven-ingredient horseradish mayonnaise. You see the problem.

In all, the four-page DB Burger instruction sheet for the kitchen crew lists nearly 50 ingredients and 22 assembly steps. But what's the **sizzle factor**? In my view, Boulud takes this souped-up version of his already-rococo DB Burger one step too far. The truffles lend a delicious earthy note, but the effect is scarcely worth the extra \$21, unless you're truly desperate for luxury in your life.

▶ **Bun.** Made with parmesan and poppy seeds, and toasted lightly.

▶ **Condiments.** Mayonnaise, containing bits of truffle, Madeira wine and truffle juice; Dijon mustard; freshly grated horseradish.

▶ **Vegetables.** Frisée lettuce seasoned with lemon vinaigrette; tomato confit made from seeded plum tomatoes; red onions sliced a half-centimeter thick; tomato "petals" made from the "meat" of blanched tomatoes, with peels, seeds and pulp removed.



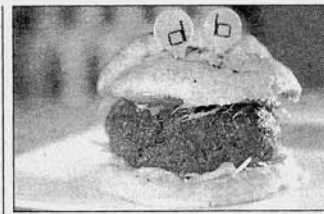
▶ **Meats.** Seven ounces of ground sirloin mixed with a little ground chuck for added juiciness. That wraps around a short-rib *ballotine* made from 23 ingredients, including beef ribs braised in red wine, port and veal stock; strips of seared foie gras; black truffle peelings cooked in truffle juice; and finely diced carrots, celery root and onion.

▶ **Perigord black truffles.** Freshly shaved, and added in two layers. They also add \$21 to the cost of the sandwich.

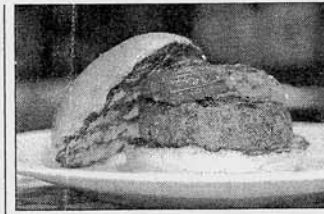
Photos by Todd PHIL, USA TODAY



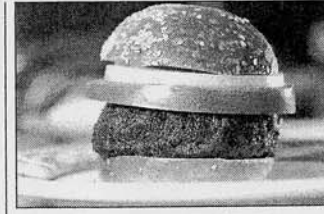
Kobe Beef Burger \$41



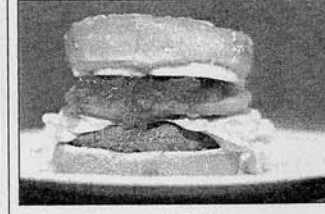
DB Burger \$29 (\$28 at lunch)



21 Burger \$29 (\$26 at lunch)



Peter Luger Burger \$5.95



Prime Burger \$3.65

Where to find it	Old Homestead 56 Ninth Ave.	DB Bistro Moderne 55 W. 44th St.	21 Club 21 W. 52nd St.	Peter Luger Steak House 178 Broadway (Brooklyn)	Prime Burger 5 E. 51st St.
Patty profile	20 ounces of American-raised Kobe beef, topped with sautéed mushrooms and microgreens, served on a buttery, brioche-like bun.	9 ounces of ground sirloin and chuck encase a mix of braised short ribs, foie gras, truffles and diced vegetables. Served on parmesan/poppy-seed bun.	12 ounces of lean ground sirloin and top round, mixed with rendered duck fat and fresh herbs, served on a lightly grilled herb-flecked bun.	About a half-pound of ground chuck mixed with porterhouse steak, served on a sesame bun with a thick slice of onion/tomato.	4 ounces of prime chuck, served on a toasted sesame bun.
Comes with	Generous basket of shoestring fries.	A silver cup of pommes frites or pommes souffles.	Grilled onions, green beans, oven-roasted tomatoes and a choice of potatoes.	Nothing. (Cheese, bacon or thick-cut fries are extra.)	Nothing. (Fries are \$2.25 extra.)
Sizzle factor	After two bites, the gargantuan extra-juicy patty and tasty fresh bun dissolve into a soggy, crumbly mess. The flavor's adequate, but because of the burger's heft, the interior is a little mushy and plagued by tiny bits of gristle.	To those critics who argue this isn't a true burger, I say this isn't a burger in the way that a Jaguar isn't a car. It's creative, complex, full of sensual details and perfectly executed. And you taste the \$29, or most of it, anyway.	Classy, classy, classy, with fine beefy flavor. Only drawbacks: The DB Burger delivers a little more exotic luxury for the same price, and my bun tasted scorched from the grilling.	The presentation is plain and the bun was slightly tough, but this burger had the best, intensely beefy flavor — by far. Dollar-for-dollar, the best of the bunch.	This favorite of local critics is your normal, unpretentious, competently cooked burger, delivered in a speedy, reliable fashion. But it needed perking up from the container of Lawry's Seasoned Salt and the bowl of relish on the counter.

Interactive Student Journals to Promote Critical Thinking and Stimulate Learning

Chris R. Calkins, Ph.D.
University of Nebraska
Department of Animal Science

Objectives of the Student Journal

- Encourage active awareness of current issues in meat science
- Provide a written record of student responses to ASCI 310 – Fresh Meats
- Enhance student learning and writing by encouraging active consideration of issues in meat science

Ultimate Goals

- To get students to interact with current issues in the field
- To provoke critical evaluation of printed media
- To synthesize the information that has been presented in class
- To re-connect with the instructor if their attention is drifting

The Journals Provide

- A way to communicate directly without the formality of a face-to-face meeting
- A way to remain connected to the course throughout the semester
- A way to develop knowledge of current issues
- A way to enhance critical thinking skills

What are the Journals?

- Weekly entry – printed matter from the discipline
 - Newspaper articles
 - Trade publications
 - Internet stories
 - Journal articles
 - Promotional/advertising materials

Each entry must address:

- a) student reaction to the information
- b) identification of questions which might arise in the student
- c) how the information might be flawed/biased
- d) the potential impact of the issue or article on the discipline

Journals must be brought to each class.

The instructor frequently asks students to write in them during class.

Journals are graded on a +/- system to encourage a free-flow of thought.

Student Comments

Journals entries are good to help inform the students of current issues and make us aware of what is happening in the world. It also allows us to ask questions and get answers...

I have never had a class of this type where you synthesized the ideas that you introduced in class and saw how it was happening or applied in industry. I found that to be a major plus.

I thought writing a journal entry each week was a really good idea. It gave us a sense of what was going on and the different issues that were occurring in the meat industry. I thought it was interesting to read and find a journal article each week. I really didn't see any disadvantages in preparing a journal entry each week except maybe sometimes I had a hard time finding an article that was interesting to me.

I think that the journal we wrote during the semester was very helpful in keeping up-to-date with current issues in the meat industry. It forced me to look at topics which were relevant to fresh meats and of interest to me which helped broaden my knowledge of the industry.

I think in-class discussion about our journal articles would be interesting and beneficial. I don't think this would be needed every week, but if a short discussion was allowed a few times through the semester it would be helpful.

I liked the journal because it made me read and learn things that I would normally not read. I also had a better sense of what the meat industry goes through in relation to serving it's (sic) consumers and improving operations. Generally it was a good way of being connected with the meat industry. This is a good way for students to learn about different things that happen in the meat industry that they normally would not know.

The thing I liked about the journals was that it kept me on my toes in keeping up with current events in the meat industry. I also liked how we had to go to different sources each time, like a newspaper or magazine or another source. Not only does this keep our journals different, but it keeps us to look at different areas where information can be found.

The journals are a good idea. It forces you to look into issues that are going on in the meat industry. However, sometimes it is hard to find stuff to write about. For me personally, I did not like the journals. As you know, I had a hard time getting them done by due dates given. I feel with all the other class work in this class and other classes, it was hard for me to remember. However, this is my personal opinion, but in general I feel it is a good idea.

I liked this at the start. I was reading information that I did not normally read and was up-to-date on what was going on. At the end of the semester, I thought of it as more of a hassle than a benefit. My thought is maybe adding something else to it like make the student go to the store and explain how 2 different meat cuts were different than the pamphlet. I think it will keep the students more interested. The other thought I have is use it more in class. Maybe have the students write their thoughts after a lab and what they thought of the lab.

I think that the journal was a very good way of making us stay updated with what is going on in the meat industry. Even though it can be somewhat time consuming during “crazy” school weeks, I see it as a good activity. Before taking this class, I had no idea there were so many sources of meat industry news and now I am subscribed to two servers (they send me updates daily by e-mail). As a suggestion, I would say that the minimum number of entries required should be reduced to 8-10.

Added Benefits:

- Students saw this as a way to become up-to-date with industry issues
- Students learned about the breadth of information sources
- The activity introduced students to additional topics in the discipline

Improvements:

- Not require an entry every week
- Consider varying the type of activity beyond published articles
- Conduct more discussions on journal entries during the semester

Supplemental Uses of the Journal

- Regain student attention
- Encourage getting to class on time
- Reinforce material covered in lecture