

Montana Cook

*Beleaguered Bovine: Guess What's Coming to Dinner?*

The decision to do the project Beleaguered Bovine: Guess What's Coming To Dinner? is to know the dangers of ground beef and to know if it's safe to eat or not. There is both good and bad bacteria in ground beef. People can get sick from not cooking the beef all the way through. This is when the bad bacteria comes into effect because it doesn't die. I will need to build a manmade incubator. Then I will need to purchase seven different brands of ground beef including my homegrown ground beef from Bittle Bit Simmentals. I will then put homeade agar to put in my petri dishes. I will let those set until they are all the way cooled. Next, I will swab the agar with the juices from every type of meat. I will let those incubate for five days then calculate the growth of bacteria in the dishes. As a result, the standard ground beef showed bacteria and the natural ground beef showed some or very little bacteria. My hypothesis was supported. I learned a lot from this project and had fun doing it.