

Hamburger Digestion Project



The extra credit hamburger project intention is to create an interesting story line in a creative book to explain the enzymatic breakdown of the various hamburger parts including the bun, patty, lettuce, tomato and onions, cheese and sauce. You'll need to describe the protein, carbohydrate and lipid digestion as it relates to the general makeup of the hamburger.

In your storyline, be sure to describe the step by step process involving each specific enzyme while discussing where the process of digestion is occurring. For this part, your enzyme chart that we completed in class should come in handy to detail the fine points of the various forms the food takes as it breaks down to its simplest form. Also, discuss the hormones involved in regulating the release of enzymes and other substances into the body.

By the way, don't bother pirating any of the previously completed projects from Google as I have an updated file of each of those and have committed them to memory. Any projects that resemble each other in their content or that are plagiarized will receive 0 points, a letter home to mom and dad and an official report with administration.

Have fun with this, but remember the details as it will greatly affect your overall score. Refer to the rubric to ensure that you get the most possible points. Make sure your projects are creative, colorful and detailed. This will serve as an excellent review for our digestion exam coming up next week.

Good luck and have a great weekend.

~Mr. Chitaroff