

“PHAT” FAT LAB

Name: _____

DATA TABLE FORMAT _____/5

- Table(s) labeled sequentially as Tables (i.e. as Table 1... Table 2...).
- Two data tables are neatly constructed, organized, and make good use of space. Tables do not break across a page.
- Specific title is included for each table. The title indicates what data is presented. Table title is NOT the lab title.
- Logical set-up of columns and rows with headings.
- Metric units for each piece of data are clearly and correctly identified (may be done in heading).

RAW DATA COLLECTION TABLE _____/4

- Correct measurements of total liquid volume (within 1 mL of values provided).
- Correct measurements of height of fat (within 1 mL of values provided).
- Measurement uncertainty for both MV and RV is noted and correct (+/- 0.05mL), may be done in heading.
- Data is measured to a consistent, correct precision for the tool used (hundredths); decimal points align.

DATA PROCESSING TABLE _____/8

- Correct calculation of mL of fat in sample (within 1 mL of values provided).
- mL of fat in sample is calculated to a consistent, correct precision (hundredths); decimal points align.
- Correct calculation of grams of fat in sample (within 1 g of values provided).
- g of fat in sample is calculated to a consistent, correct precision (hundredths); decimal points align.
- Correct calculation of expected grams of fat (within 1 g of values provided).
- Expected g of fat in sample is calculated to a consistent, correct precision (whole #).
- Correct calculation of % difference (correct according to your measurements)
- % difference is calculated to a consistent, correct precision (whole #).

Date Submitted: _____

Monday, 8 October max score – 17/17

Tuesday, 9 October max score – 16/17

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Type of Meat	Total mL of liquid content	Lower level of fat mL	mL of fat in sample	g of fat in sample	expected g of fat	% difference rounded to whole #
20% beef	4.44	3.70	0.74	0.70	4	141
10% beef	4.50	4.25	0.25	0.24	2	158
7% beef	5.40	5.15	0.25	0.24	1	123
7% turkey	6.95	6.40	0.55	0.52	1	63
7% chicken	9.05	8.68	0.37	0.35	1	96
1% turkey	4.40	4.20	0.20	0.19	0	200

**this is not a properly formatted and complete data table; it is provided for you to check your answers, not as a model.*