

Where It's Made, Maple Leaf Bacon – At Home Resource

Approximate Activity Time: 30-45 minutes

About 'Where It's Made'

In 2018, The Bruce D. Campbell Farm and Food Discovery Centre teamed up with Maple Leaf Foods in Winnipeg and Manitoba Pork Council to launch our version of a food production video. This video follows the steps and care Maple Leaf puts into creating their delicious bacon.

How to use this resource

1. Have students complete the "Pre-Viewing Questionnaire" and discuss.
 - *Homeschool adaptation: use the "Pre-Viewing Questionnaire" as a discussion guide and talk through the questions together*
2. Watch the short documentary here: <https://youtu.be/UicAa6qWZnM>
3. While watching the movie, have students answer the "Video Questions" provided
4. Have students complete the "Post-Viewing Reflection" and discuss it
 - *Homeschool adaptation: use the "Post-Viewing Reflection" as a discussion guide and talk through the questions together*
5. Correct the "Video Questions". If you have time, discuss the additional questions in the "Complimentary Resource Section"

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Pre-viewing Questionnaire

1. We will be watching a short video called “Where It’s Made – Maple Leaf Bacon”. Based on the title, what do you think the video will be about?
2. Who do you think makes food you find at the grocery store?
3. Do you eat bacon regularly? How often?
4. Who do you think is in charge of making sure our food is safe to eat?
5. What steps do you think you can do when cooking at home to make sure your food is safe?

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Video Questions

1. How many packages of bacon does Maple Leaf in Winnipeg make a week?
2. If you lined up all the packages of bacon Maple Leaf makes in a year, how many times would it go around the world?
3. What year did Maple Leaf Bacon open in Winnipeg?
4. How many varieties of bacon products does Maple Leaf produce?
5. What do the following abbreviations stand for?
 - a. CFIA
 - b. BRC
 - c. HACCP
6. What are some of the flavours of bacon Maple Leaf makes?
7. What does the tumbler do?
8. What do you call the test to see if the pork has been chilled long enough after smoking?
9. How do they separate different types of bacon?
10. Why are the packages opened after being sorted into the boxes?

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Post-Viewing Reflection

1. Have you ever had Maple Leaf bacon? Would you want to after this video? Why or why not?
2. What was the most interesting thing you learned from the video?
3. Did you know Winnipeg is the Bacon Capital of Canada? Why do you think we make so much bacon here?
4. Has your opinion of who is in charge of keeping food safe changed? Why or why not?
5. Do you think food safety standards are the same all over the world? Do you think it matters if they are?

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Video Questions – Answer Key

11. How many packages of bacon does Maple Leaf in Winnipeg make a week?
 - a. 1.8 Million
12. If you lined up all the packages of bacon Maple Leaf makes in a year, how many times would it go around the world?
 - a. 6 times
13. What year did Maple Leaf Bacon open in Winnipeg?
 - a. 1962
14. How many varieties of bacon products does Maple Leaf produce?
 - a. 85
15. What do the following abbreviations stand for?
 - a. CFIA - Canadian Food Inspection Agency
 - b. BRC – British Retail Consortium
 - c. HACCP – Hazard Analysis and Critical Control Points
16. What are some of the flavours of bacon Maple Leaf makes?
 - a. Maple
 - b. Apple Whiskey
 - c. Low Salt
 - d. Natural
17. What does the tumbler do?
 - a. It rolls the pork around like a laundry drier to get to the proper texture
18. What do you call the test to see if the pork has been chilled long enough after smoking?
 - a. The Bend test
19. How do they separate different types of bacon?
 - a. A Robotic sorter
20. Why are the packages opened after being sorted into the boxes?
 - a. It's a double check to make sure the packages are sealed and safe

Complimentary Resources:

- [Manitoba Pork Council's Bacon recipe page](#)
- [Where It's Made – Winkler Meats video and resource](#)
- Additional Questions you can discuss
 - Why is it important to have inspectors in a processing plant?
 - The role of inspectors is to make sure the food that gets to our plates is as safe as possible
 - They inspect for many things including disease in animal products, mould/spoilage, quality of ingredients and foreign materials such as metal or other things that might accidentally get into our food.

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- What does a BRC Certification mean?
 - BRC stands for the British Retail Consortium
 - A set of standards was created to have food safety be consistent and harmonious across the world.
 - A company can choose to meet these extra standards and if they follow protocol and their surprise inspections go well, they can get the BRC Certified check
 - That indicates that their food product is considered safe by the very strict standards of the BRC on top of the already strict standards of CFIA.
- What is HACCP?
 - HACCP stands for “Hazard Analysis and Critical Control Points”
 - It’s a type of food safety plan that federally regulated (inspect by CFIA) processing plants have to follow. In this plan, processing plants identify a potential hazard and set up measurable points and limits, ways to monitor that hazard is eliminated and how to make a correction if it hasn’t worked ... clear as mud, right?
 - Let’s look at a simple example: Raw Chicken
 - Step one (called Hazard Analysis) would be to identify that raw chicken could have bacteria that can make us sick
 - Step 2 (called Critical Control Points) would be to figure what step in the processing would eliminate that hazard... in this case cooking the chicken kills the bacteria.
 - Step 3 (called Critical Limit) is the specific measurement that has to be met to eliminate the hazard... in this case cooking to 74°
 - Step 4 (called Monitoring Actions) is the way to check is the critical limit has been met... in this case check the temperature with a thermometer
 - Step 5 (called Corrective Actions) is what you do if you have NOT met the critical limit... in this case cook the chicken longer
 - There are a few more steps to the plan, but that is the basis of it. Processors do that for every possible hazard that could possible come up.

Check out our other resources available at

<https://bit.ly/2zyGu9b>

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