**Dehydration Lab Planning**

1. You and 1 partner are to research how to dehydrate the following items:
   1. Strawberries
   2. Bananas
   3. Venison
   4. Apples
2. You are then going to create detailed instructions on how you plan to dehydrate each of those items.
3. Each group is going to get a tray for their items to dehydrate.
4. The first day will be dehydrating the fruit and seasoning the venison. The second day will be observing and testing the fruit and comparing it to other groups and starting the venison.
5. This that need to be included in the report:
   1. Steps in this process
   2. Are you adding anything
   3. How are you slicing and to what size
   4. Does it need to marinade
   5. How long should it be in the dehydrator
   6. Anything else that you should be aware of
6. **The planning needs to be done before lab work begins on Monday!!!**