

## Food Inc Rebuttal Research Lab:

1. Research your topic
  2. Rebuttal your topic in a word document using facts and statistics about the industry you researched
  3. You must sight three sources where you got your information
  4. Project is due Tuesday at the beginning of the period
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1. Can we feed the world using Joel Salatin's approach?
  2. How are broiler chickens raised? What kind of space and lighting is included in broiler houses?
  3. I've heard that it is possible to convert the world's agricultural system to the organic or "slow food model." Is that true?
  4. "Food, Inc.'s" makers say that thirteen slaughterhouses produce most of the beef in the U.S.: Is that accurate?
  5. Is corn an unnatural diet for cattle? Is it only fed to cattle because it's cheap?
  6. Did feedlots and modern beef production methods encourage the emergence of *E. coli* O157:H7 as a foodborne illness?
  7. Can *E. coli* O157:H7 be eliminated or reduced by feeding cattle grass instead of grain?
  8. Are cattle and meat production accelerating climate change?
  9. Are pesticides safe? What would happen if we stopped using them?
  10. What kind of health care is provided to broiler chickens? Are antibiotics used?
  11. Is antibiotic use among livestock and poultry producers contributing to antibiotic resistance in humans?
  12. Is organic food, locally-produced or "slow food" safer than "conventional" food?

13. Is organic food or "slow food" better for the environment than "conventional" food?

14. I've heard that meat and poultry inspection is lax. Is there enough federal regulation of meat and poultry plants to ensure food safety?

15. Are U.S. meat and poultry products safe? What do the data show?

16. What do the meat and poultry industries do to ensure that their workers are eligible to work in the United States?

17. How is worker safety assured in the meat packing and poultry processing industries?

18. Is it possible to make a good living raising chickens?

19. Are organic and "slow foods" more nutritious?

20. People in the film claim that it's cheaper to eat unhealthy meals in fast food restaurants. Is that true?

21. *Food, Inc.* Fiction: Maurice Parr, a seed cleaner against whom Monsanto took legal action, claimed he settled with Monsanto because he could not afford the legal costs of going up against the company.

22. *Food, Inc.* Fiction: The film states a Supreme Court decision involving plant patents was written by Supreme Court Justice Clarence Thomas, who once worked for Monsanto. The film suggests the decision was influenced by Thomas' previous employment with Monsanto.

23. Why does Monsanto sue for saving seed?

24. Explain the truth behind the Moe Parr case.

25. What are the methods that can be used to kill livestock today in the US?

26. What antibiotic and other restrictions are on exported meat?

27. What products do you buy on food stamps? Are they healthy options?

28. Explain in detail what a vegan can and can't eat? How do they get their nourishment?

29. What are the current USDA standards for meat?

30. What are the current USDA standards for vegetables and fruits?

31. How does the USDA monitor slaughter plants? What are the restrictions? Where are the major slaughter plants in the US?

32. What restrictions are put on feed yards? Where are the major feed yards in the US?

33. What are the major poultry companies in Texas? What are the standards the production house owners must follow set by the USDA and poultry companies? Who monitors these?