OMB Control Number: 0583-0169

Expiration date: xxxxxxxxxxx

Appendix L:
Instructions and Recipe for the Observation Study

OMB Control Number: 0583-0169

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Check-In Script

Welcome! My name is _____ and I'll be walking you through what you'll be doing as part of our study today.

Today, you will be preparing breakfast as part of a study to test a new sausage formulation and the look and feel of the new product packaging.

We will interview you after you finish cooking. The cooking and interview will last no longer than 2 hours.

Observation Script

Pre-cooking Script

Before we start, I need you to **read and sign the consent form**.

Please let me know if you have any questions or concerns.

After Consent Form Is Signed

Today, you will be preparing breakfast like you would at home.

Please do not eat any of the food or take any home with you. We will interview you after you are finished cooking. The cooking and interview will last up to 2 hours.

As previously noted, we are working with a manufacturer to test new packaging for their breakfast sausage, so please be sure to spend a few minutes looking at the packaging, both the front and the back. I'll ask for your feedback about the packaging--what you liked and didn't like--during the interview after you finish preparing breakfast.

This is the area where you will be cooking. We would like for you to prepare sausage patties, eggs, and a fruit salad for two people. Please prepare the items in the order as you would at home.

Please cook four sausage patties and prepare four eggs as you would if you were making breakfast for two people at home. For example, if some family members usually eat fried and some scrambled, then do it that way, however you usually prepare breakfast. There's a half dozen eggs in the refrigerator.

The recipe for the fruit salad is on this iPad. To unlock, please press here. Scroll up for the recipe titled Breakfast Cantaloupe Salad.

When you are done cooking, please plate the breakfast for two people and pour each person a glass of orange juice.

The ingredients are here on the counter or in the refrigerator.

All the available utensils and dishes are in these drawers/cabinets. [Note: open a few cabinets and drawers and be sure to open the drawers with the thermometer, cleaning/sanitizing solution].

After you are done cooking, please clean up as you would at home. You can load the dishwasher, but please do not turn it on.

Feel free to use whatever you need. Please make yourself at home; you are welcome to use your phone to listen to music or whatever you usually do when cooking at home. If the temperature of the kitchen is not okay, let me know and I can adjust it.

Restrooms are located _____, and in case of an emergency, the exits are _____. The fire extinguisher is located _____ and the first aid kit is located _____.

Before you begin, do you have any questions?

If you have any questions or concerns while you're cooking, I will be in the observation room.

After Food Preparation

Now that you have finished the cooking portion of the study, we are ready to begin the interview. It should take about 20 minutes to complete. Do you need a break before we begin?

Breakfast Cantaloupe Salad

Ingredients:

- 1 medium cantaloupe, seeded and cut into 1-inch chunks
- 3 fresh mint sprigs, stemmed, and chopped
- Crumbled feta
- Spice blend

Preparation:

1. Cut cantaloupe into 1-inch chunks. Place into large bowl.
2. Top with crumbled feta and mint.
3. Sprinkle spice blend over all ingredients.

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