

Pickle Dissection

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Objectives:

- To introduce students to the proper dissection techniques.
- To examine the contents of a fruit (its **not** a vegetable!)
- To learn the terms: ventral, dorsal, anterior, & posterior.
- To keep careful records and sketches
- To practice statistical analysis.

Procedure: (Read **ALL** Directions Carefully)

1. Look at your pickle, notice the shape and texture.
2. Pin the anterior and posterior ends of the pickle to the tray. The head of the Pickle is the stem end.
3. Sketch your pickle, label, and measure in cm under **Figure 1**. Place your length on the class stem and leaf **Figure 2**.
4. With your scalpel, make an incision about half way through the pickle (**DO NOT CUT THE PICKLE IN HALF!**) from the anterior end to the posterior end.
5. Make a horizontal incision about 2-5 cm from the head and again from the bottom. Open up your pickle using some dissecting pins.
6. Sketch your open pickle in **Figure 3**.
7. Using your dissecting probe, carefully remove the seeds, do not remove any flesh.
8. Calculate the Summary Data Table.

Data:

Figure 1: Label and Sketch of Pickle on Dissecting Tray (half page)

Length _____ cm
Label dorsal, ventral, anterior, and posterior

Figure 2: Stem and Leaf of Pickle Length in cm (half page)

Figure 3: Sketch of Pickle Cut Open (half page)

Label dorsal, ventral, anterior, and posterior

Table 1: Summary Data Table of Pickle Length in cm

N	
Max	
Min	
Range	
Sum	
Avg	
Med	

Results:

1. When using a scalpel, what are some safety procedures you should keep in mind? List 3.
2. Why is it important to record your sketches and data carefully?
3. What was the biggest pickle? Smallest? Average?
4. If this pickle were an animal, what would be the function of the exterior surface?
5. Why is the pickle considered a fruit and not a vegetable?

Conclusion:

2-3 complete sentences on what you learned in this lab.