Answer Keys

Safe Kitchen Cooks

Doodle Bugs
Fill-in the blank: Washing hands, washing fruits and vegetables, using clean kitchen tools
Underline: Keep hot foods hot and cold foods cold
Circle: 165° F

SCIENTIFIC INQUIRY:
Temperature and Microorganisms
1. 32-45° F
2. 85-110° F
3. 170-200° F

Cold: Medium growth; tan clumps of yeast with some foaminess around the edge, not very big
Lukewarm: Most growth; tan, bubbly and foamy, bigger
Hot: Least growth; not much change, no foam, water slightly tan in color

What temperature is more likely to kill the yeast? Hot temperatures
Where do microorganisms, like bacteria, grow faster? The counter
What else do wish you could find out? Answers will vary.

Example: What gives yeast its odor?

WHILE YOU WAIT:
Circle: Open freezer, unclean counters, dripping meat juice, meat in the temperature danger zone, food left on the counter (in the temperature danger zone), dirty surfaces.
Healthy Hands

Doodle Bugs
Circle: Your hands
Underline: “Happy Birthday to You”

Scientific Inquiry:
Hand Washing
A. Answers will vary. Example: The number of microorganisms on my hands surprised me.
B. Certainly
C. Certainly
D. Make hand washing posters, tell our friends about hand washing and make an announcement during morning announcements.

Proficiency Questions (Workbook)
1. c  2. d  3. a  4. d

Proficiency Questions (Virtual CD)
1. b  2. b  3. d  4. c  5. a  6. d