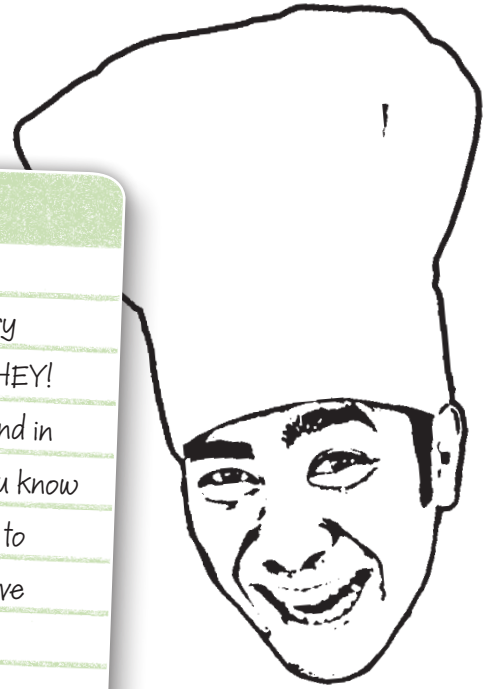


OPERATION KITCHEN IMPOSSIBLE



HELP! My name is Chef Al Fredo and I have been taken by hungry kidnappers who want my secret recipes! Tonight my restaurant, "HEY! PASTA BOWL TO ME!" will be full of guests, and I need you to stand in as head chef. I trust you will create safe and delicious food! Did you know that foodborne illness is often due to bacterial contamination linked to how the food is handled? Next to each light bulb in my kitchen I have important safety reminders. Read them first and then get cooking!

- Chef Al

Warming up!

1 Cooking food for the appropriate length of time is important in food safety! Chef Al left these times in code, by writing them as decimals. Convert the following cooking times from decimals to fractions.

A) 0.25 hours B) 1.5 hours C) 0.75 hours

Use the graph on the right to answer questions 2 and 3.

2 What is the difference in recommended internal temperature between poultry and beef steaks?

3 What is the average internal temperature for all foods listed?

Now you're cooking!

4 Chef Al warned you not to leave too much food out or it will spoil. He uses 95 lbs. of beef for 200 people, but tonight you are expecting 300 people. How many pounds of beef should you put in the fridge to thaw?

5 Dairy products need to be refrigerated so they don't go bad. Calculate how many gallons of milk you will need to make Chef Al's famous Alfredo sauce. He uses 17 gallons to serve 200 people, but you are expecting 300.

6 You pull out frozen pizza dough from the freezer that Chef Al has carefully labeled with the contents, date and amount of dough. You need 15 lbs. of dough to thaw for dinner. If each bag weighs $2\frac{1}{2}$ lbs. how many bags do you need to take out of the freezer?

On fire!

7 Chef Al left his pasta recipe in a secret code. For the amount of flour, Chef Al wrote $2(3x+4) = 20$. Solve for the variable to determine how many cups of flour are needed.

8 Make sure you don't cross-contaminate! You must clean the counter in the kitchen before you begin preparing food. The counter is 4 ft. wide and 12 ft. long. What is the area of the counter?

9 The antibacterial cleaning bottle says that you need $\frac{1}{2}$ ounce of solution for every 4 square feet of surface area. Using your answer from problem 8, how many ounces of antibacterial solution do you need to make sure your counter is clean?

10 American farmers and ranchers are committed to continued research in the area of food safety. What is your food safety commitment? Take a moment to write down three specific actions you will take to commit to food safety in your home.

Recommended Internal Temperature

