

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?

Where do microorganisms, like bacteria, grow faster?

What else do wish you could find out?

Example: What gives yeast its odor?

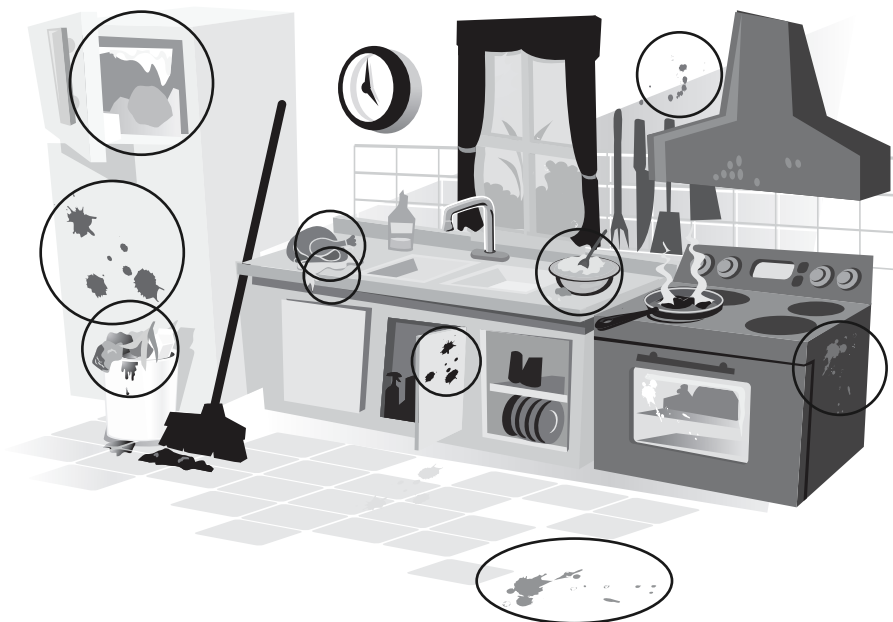
Hot temperatures

The counter

Answers will vary.

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.**



Answer Keys (continued)

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**