

# Answer Key

..

## Food Safety

### Doodle Bugs

Name: **Pickling**  
Underline: **Yeast, bacteria, and Mold**  
Circle: **Vinegar**

## Ratios and Microorganisms

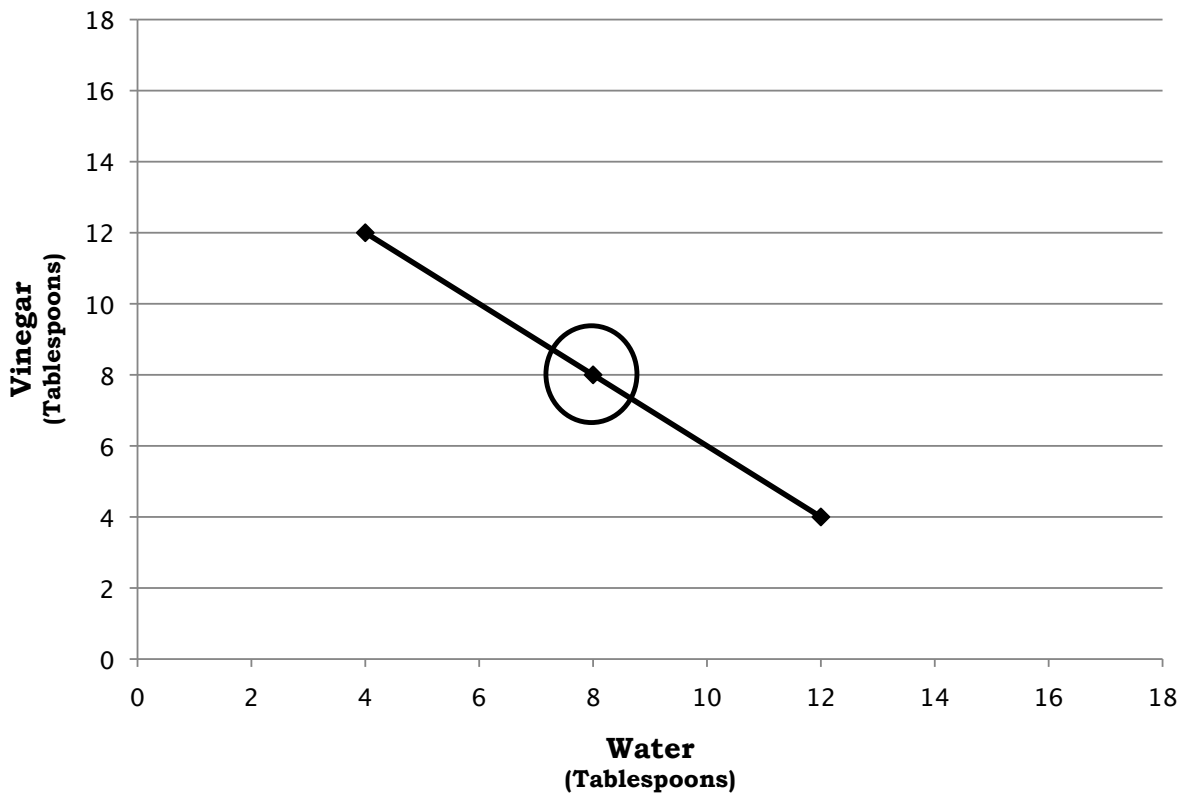
### Perfect Pickles

Total Tablespoons of Pickling Mixture Needed (A)	Fraction Vinegar (B)	Fraction Water (C)	Tablespoons Water Needed (D)	Tablespoons Vinegar Needed (E)
16 Tablespoons (1 cup)	1B. $\frac{1}{4}$	1C. $\frac{3}{4}$	1D. <u>12</u>	1E. <u>4</u>
16 Tablespoons (1 cup)	2B. $\frac{1}{2}$	2C. $\frac{1}{2}$	2D. <u>8</u>	2E. <u>8</u>
16 Tablespoons (1 cup)	3B. $\frac{3}{4}$	3C. $\frac{1}{4}$	3D. <u>4</u>	3E. <u>12</u>

1. Water (1D) 12 Tbsp : Vinegar (1E) 4 Tbsp  
2. Water (2D) 8 Tbsp : Vinegar (2E) 8 Tbsp  
3. Water (3D) 4 Tbsp : Vinegar (3E) 12 Tbsp

# Answer Key (continued)

## Drawing the line graph



## Puckering Pickles

Answers will vary.

- Example:
1. Crisp, sweet.
  2. Mushy, salty
  3. Crisp, vinegary

## Proficiency Questions

1. c    2. c    3. b    4. c