TRUE OR FALSE

T   F   1. A whole turkey should be cooked to a minimum internal cooking temperature of 155°F (68°C) for 15 seconds.
T   F   2. Hamburger patties should be cooked to a minimum internal cooking temperature of 145°F (63°C) for 15 seconds.
T   F   3. A steak should be cooked to a minimum internal cooking temperature of 145°F (63°C) for 15 seconds.

EXERCISE

Match each food item with its proper minimum internal cooking temperature by putting the appropriate letter in the space provided. (The temperatures may be used more than once.)

   ___ Swordfish steaks
   ___ Chicken
   ___ Pork Chops
   ___ Ground beef patties
      a. 165°F (74°C) for <1 second (instantaneous).
      b. 155°F (68°C) for 17 seconds.
      c. 145°F (63°C) for 15 seconds.
TRUE OR FALSE

T  F  X  1. A whole turkey should be cooked to a minimum internal cooking temperature of 155°F (68°C) for 15 seconds.

T  F  X  2. Hamburger patties should be cooked to a minimum internal cooking temperature of 145°F (63°C) for 15 seconds.

T  X  F  3. A steak should be cooked to a minimum internal cooking temperature of 145°F (63°C) for 15 seconds.

EXERCISE

Match each food item with its proper minimum internal cooking temperature by putting the appropriate letter in the space provided. (The temperatures may be used more than once.)

- c  Swordfish steaks
- a  Chicken
- c  Pork Chops
- b  Ground beef patties
  - a. 165°F (74°C) for <1 second (instantaneous).
  - b. 155°F (68°C) for 17 seconds.
  - c. 145°F (63°C) for 15 seconds.