Minimum Internal Cooking Temperature Quiz Sheet

Name:_____ Date:_____ Score:_____

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.

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Minimum Internal Cooking Temperature Answer Sheet

Name:_____ Date:_____ Score:_____

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.

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