Kitchen HelperMetric Conversion Chart ~ pg 521. 500 ml 1 ml 250 ml 250 ml 1 mslted butter 125 ml 125 ml $9 \text{ packed brown sugar}$ 2. 1 cup 1 tbsp 1 tbsp 1 tsp $1 t$	DEAF CAN! WFL ~ Kitchen Helper Answer Key			
Metric Conversion Chart ~ pg 52 1. 500 ml all-purpose flour 2. 1 cup canned pumpkin purée 1 ml salt 19 fl. oz.* beef broth (approx) 250 ml unsalted butter 1 tbsp honey 125 ml packed brown sugar 1/4 tsp black pepper 5 ml vanilla 1 tsp salt (optional) 1/4 tsp curry powder 8 fl. oz.* light cream or milk * approx. * approx. * approx. 1. - answers will vary - (to help protect people from getting sick) * approx. 2. 160°F / 71°C * approx. 3. rotisserie chicken * approx 4. 170°F / 77°C 5. a) 77°C = 170°F b) 160°F = 71°C c) 170°F = 77°C 5. a) 167°F b) 166°F = c) yes 7. a) 168°F b) 75°C c) no Temperature Chart Worksheet 2 ~ pg 55 1. 03/10/08 (March 10, 2008) 2. - answers will vary - (in case people get sick and need to know the cause	Kitchen Helper			
1. <u>500 ml</u> all-purpose flour <u>1 ml</u> salt <u>19 fl. oz.*</u> canned pumpkin purée beef broth (approx) <u>250 ml</u> unsalted butter <u>1 tbsp</u> honey <u>125 ml</u> packed brown sugar <u>14 tsp</u> black pepper <u>5 ml</u> vanilla <u>1 tsp</u> salt (optional) <u>14 tsp</u> curry powder <u>8 fl. oz.*</u> light cream or milk Temperature Chart Worksheet 1 ~ pg 54 * approx. 1 answers will vary - (to help protect people from getting sick) 2. 160°F / 71°C 3. rotisserie chicken 4. 170°F / 77°C 5. a) 77°C = 170°F b) 160°F = 71°C c) 170°F = 77°C d) 63°C = 145°F e) 165°F = 74°C 6. a) 167°F b) 166°F c) yes 7. a) 168°F b) 75°C c) no Temperature Chart Worksheet 2 ~ pg 55 1. 03/10/08 (March 10, 2008) 2 answers will vary - (in case people get sick and need to know the cause	•			
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 - answers will vary - (to help protect people from getting sick) 160°F / 71°C rotisserie chicken 170°F / 77°C a) 77°C = 170°F b) 160°F = 71°C c) 170°F = 77°C d) 63°C = 145°F e) 165°F = 74°C a) 167°F b) 166°F c) yes a) 168°F b) 75°C c) no Temperature Chart Worksheet 2 ~ pg 55 03/10/08 (March 10, 2008) - answers will vary - (in case people get sick and need to know the cause 	1 ml 250 ml 125 ml	salt unsalted butter backed brown sugar	19 fl. oz.*beef broth (approx)1 tbsphoney1/4 tspblack pepper1 tspsalt (optional)1/4 tspcurry powder8 fl. oz. *light cream or milk	
 2. 160°F / 71°C 3. rotisserie chicken 4. 170°F / 77°C 5. a) 77°C = 170°F b) 160°F = 71°C c) 170°F = 77°C d) 63°C = 145°F e) 165°F = 74°C 6. a) 167°F b) 166°F c) yes 7. a) 168°F b) 75°C c) no Temperature Chart Worksheet 2 ~ pg 55 03/10/08 (March 10, 2008) - answers will vary - (in case people get sick and need to know the cause 				
 3. rotisserie chicken 4. 170°F / 77°C 5. a) 77°C = 170°F b) 160°F = 71°C c) 170°F = 77°C d) 63°C = 145°F e) 165°F = 74°C 6. a) 167°F b) 166°F c) yes 7. a) 168°F b) 75°C c) no Temperature Chart Worksheet 2 ~ pg 55 03/10/08 (March 10, 2008) - answers will vary - (in case people get sick and need to know the cause 				
 4. 170°F / 77°C 5. a) 77°C = 170°F b) 160°F = 71°C c) 170°F = 77°C d) 63°C = 145°F e) 165°F = 74°C 6. a) 167°F b) 166°F c) yes 7. a) 168°F b) 75°C c) no Temperature Chart Worksheet 2 ~ pg 55 03/10/08 (March 10, 2008) - answers will vary - (in case people get sick and need to know the cause 				
 5. a) 77°C = 170°F b) 160°F = 71°C c) 170°F = 77°C d) 63°C = 145°F e) 165°F = 74°C 6. a) 167°F b) 166°F c) yes 7. a) 168°F b) 75°C c) no Temperature Chart Worksheet 2 ~ pg 55 1. 03/10/08 (March 10, 2008) 2 answers will vary - (in case people get sick and need to know the cause 				
d) $63^{\circ}C = 145^{\circ}F$ e) $165^{\circ}F = 74^{\circ}C$ 6. a) $167^{\circ}F$ b) $166^{\circ}F$ c) yes 7. a) $168^{\circ}F$ b) $75^{\circ}C$ c) no Temperature Chart Worksheet 2 ~ pg 55 1. $03/10/08$ (March 10, 2008) 2 answers will vary - (in case people get sick and need to know the cause			$c = 77^{\circ}$	
 6. a) 167°F b) 166°F c) yes 7. a) 168°F b) 75°C c) no Temperature Chart Worksheet 2 ~ pg 55 1. 03/10/08 (March 10, 2008) 2 answers will vary - (in case people get sick and need to know the cause 	,		,	
 7. a) 168°F b) 75°C c) no Temperature Chart Worksheet 2 ~ pg 55 1. 03/10/08 (March 10, 2008) 2 answers will vary - (in case people get sick and need to know the cause 				
 03/10/08 (March 10, 2008) <i>- answers will vary - (in case people get sick and need to know the cause</i> 	-	-		
and where the food-borne disease came from. OR to see if the cooking equipment is working properly.)				
3. Continue cooking and/or increase the temperature.				
4 answers will vary - (every time they check a different kind of product)				
5 answers will vary - (the temperature on the outside may be safe, but the inside may be cooler)				
6. no	_			
7. yes	'			
8. a) °F b) °C	δ. a) [°] ⊢	D) °C		
Solutions Ratios \sim pg 57				
 - answers will vary - (for cleaning kitchen surfaces and killing bacteria) - full strength / pure - water is added to make it less strong 				
3. 4:1				
4. yes				
 salmonella, E. coli, staphylococcus, other bacteria, mould, etc. B, D 				