Kitchen Helper

Metric Conversion Chart ~ pg 52

1.

500 ml	all-purpose flour
1 ml	salt
250 ml	unsalted butter
125 ml	packed brown sugar
5 ml	vanilla

2.

1 cup	canned pumpkin purée
19 fl. oz.*	beef broth (approx)
1 tbsp	honey
¼ tsp	black pepper
1 tsp	salt (optional)
¼ tsp	curry powder
8 fl. oz. *	light cream or milk

* approx.

Temperature Chart Worksheet 1 **~ pg 54**

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 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

Solutions Ratios ~ pg 57

1. - *answers will vary - (for cleaning kitchen surfaces and killing bacteria)*
2. - full strength / pure
   - water is added to make it less strong
3. 4:1
4. yes
5. salmonella, E. coli, staphylococcus, other bacteria, mould, etc.
6. B, D