

# Worksheet 1

## Temperature Chart

**Skills:** Numeracy, Document Use  
**Profiled:** Kitchen Helper  
**Other Applications:** All

Use the *Temperature Chart* activity sheet to answer these questions:

1. Why must the kitchen staff check the internal temperature of the food they prepare?  
\_\_\_\_\_  
\_\_\_\_\_
2. What is the standard internal temperature for cooking a grilled beef hamburger?  
\_\_\_\_\_
3. Which meat must be cooked to an internal temperature of 185°F? (or higher)  
\_\_\_\_\_
4. What is the standard internal temperature when cooking chicken strips?  
\_\_\_\_\_
5. Using the Dave's Diner temperature log, convert these temperatures:
  - a) 77°C = \_\_\_\_\_ °F
  - b) 160°F = \_\_\_\_\_ °C
  - c) 170°F = \_\_\_\_\_ °C
  - d) 63°C = \_\_\_\_\_ °F
  - e) 165°F = \_\_\_\_\_ °C
6. What is the **actual reading temperature** of the chicken wings
  - a) at lunch time? \_\_\_\_\_
  - b) at dinner time? \_\_\_\_\_
  - c) Are these temperatures safe? \_\_\_\_\_
7. What is the **actual reading temperature** of the pot pie
  - a) at lunch time? \_\_\_\_\_
  - b) at dinner time? \_\_\_\_\_
  - c) Are these temperatures safe? \_\_\_\_\_