

Thermometer Term Match up

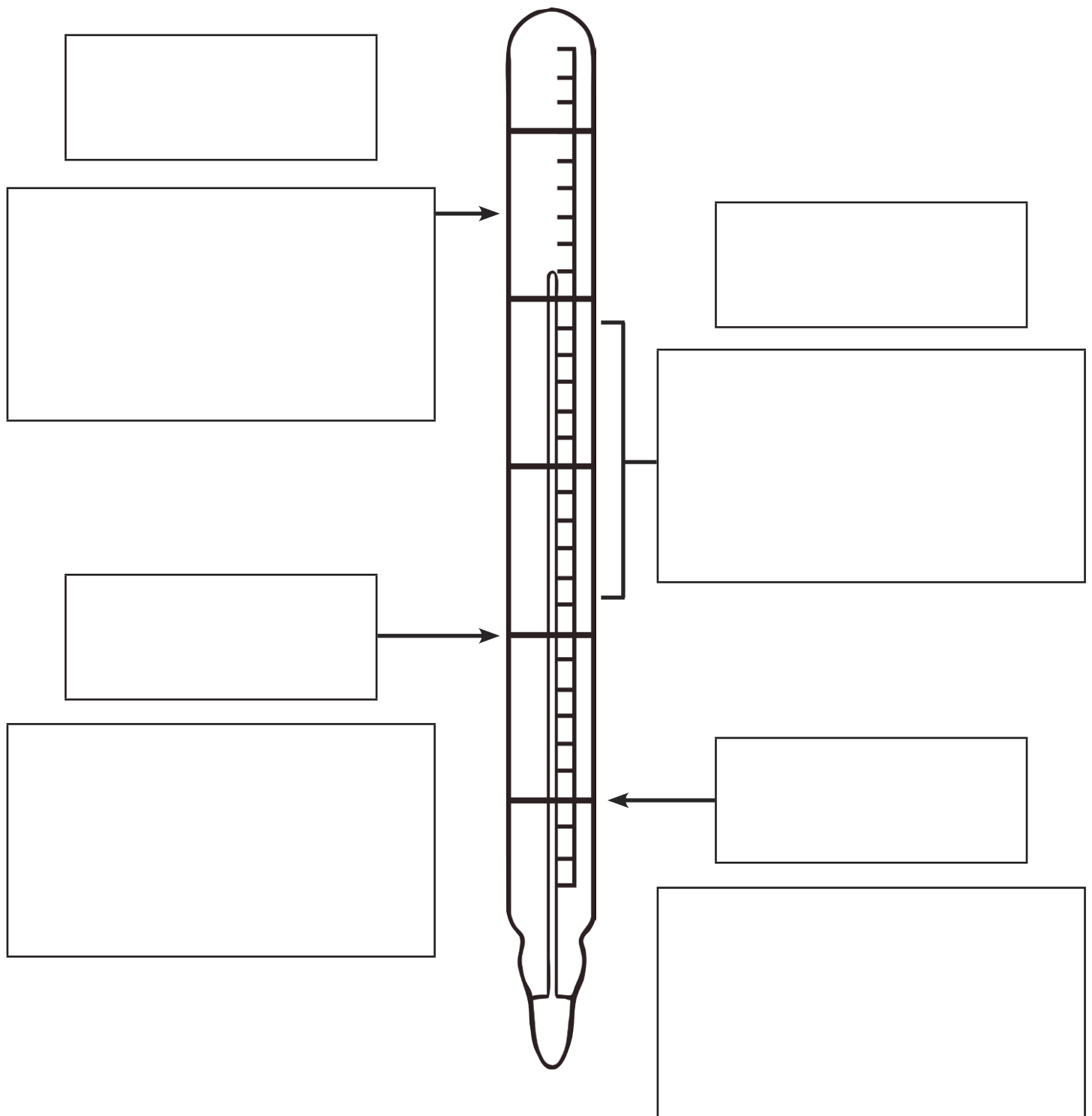
Using the statements to pick out clues as to which temperature term it matches up with.

5°C-63°C is the perfect bacteria-breeding temperature.
37°C is the optimal temperature for bacteria to breed.
This is called the 'Danger Zone'.
Cooking food above 75°C kills bacteria.
Reheat food to above 75°C.
It is important to reheat food properly and only once.
Freezing food below -18°C stops the growth of bacteria.
Freezing extends the shelf life of food without losing nutrients.
Bacteria aren't killed when frozen, they are classed as dormant and become active when food is thawed.
Keeping food between 0°C and 5°C slows down the growth of bacteria.
Chilling doesn't change the properties of food.
Chilling extends the shelf life of food.

The Danger Zone 5°C - 63°C
Freezing -18°C
Cooking / Reheating 75°C
Chilling 0°C - 5°C

Temperature Guide

Label the thermometer with the correct temperature labels and descriptions.



Thermometer Term Match up Answers

Label the thermometer with the correct temperature labels and descriptions.

