

Is It Done? Chart

Directions:

In order to remember the correct temperatures for doneness of foods which ensures food safety, create a chart listing the appropriate temperatures for a variety of foods which can be saved for future reference.

1. Create a chart specifying the appropriate doneness temperatures for the following foods:
 - Ground meat and meat mixtures of beef, poultry, veal and lamb
 - Ground meat and meat mixtures of turkey and chicken
 - Fresh beef, pork, veal and lamb
 - Whole chicken, whole turkey, poultry parts, duck and goose
 - Raw ham
 - Pre-cooked ham
 - Egg dishes
 - Fin fish
 - Leftovers and casseroles
 - Apple
 - Potato
2. On a separate sheet of paper, select three of the foods listed above and make a hypothesis of the change in appearance, texture, flavor and moisture when each food is overcooked and undercooked.