

# Minimum Internal Cooking Temperatures Quiz Sheet

Name: \_\_\_\_\_ Date: \_\_\_\_\_ Score: \_\_\_\_\_

## TRUE OR FALSE

- T \_\_\_ F \_\_\_ 1. A whole turkey should be cooked to a minimum internal cooking temperature of 155°F (68°C) for 15 seconds.
- T \_\_\_ F \_\_\_ 2. Hamburger patties should be cooked to a minimum internal cooking temperature of 145°F (63°C) for 15 seconds.
- T \_\_\_ F \_\_\_ 3. A steak should be cooked to a minimum internal cooking temperature of 145°F (63°C) for 15 seconds.

## EXERCISE

Match each food item with its proper minimum internal cooking temperature by putting the appropriate letter in the space provided. (The temperatures may be used more than once.)

\_\_\_ Swordfish steaks

\_\_\_ Chicken

\_\_\_ Pork chops

\_\_\_ Ground beef patties

- a. 165°F (74°C) for 15 seconds.
- b. 155°F (68°C) for 15 seconds.
- c. 145°F (63°C) for 15 seconds.

# Minimum Internal Cooking Temperatures Quiz Sheet Answers

Name: \_\_\_\_\_ Date: \_\_\_\_\_ Score: \_\_\_\_\_

## TRUE OR FALSE

- T \_\_\_ F X 1. A whole turkey should be cooked to a minimum internal cooking temperature of 155°F (68°C) for 15 seconds.
- T \_\_\_ F X 2. Hamburger patties should be cooked to a minimum internal cooking temperature of 145°F (63°C) for 15 seconds.
- T X F \_\_\_ 3. A steak should be cooked to a minimum internal cooking temperature of 145°F (63°C) for 15 seconds.

## EXERCISE

Match each food item with its proper minimum internal cooking temperature by putting the appropriate letter in the space provided. (The temperatures may be used more than once.)

c Swordfish steaks

a Chicken

c Pork chops

b Ground beef patties

a. 165°F (74°C) for 15 seconds.

b. 155°F (68°C) for 15 seconds.

c. 145°F (63°C) for 15 seconds.