



## Objective

- Participants will be able to report the internal temperature for respective food products.

## Learning Activities

- The proper method for taking food temperatures will be done on food models.
- A large thermometer display will be available on a felt board. Food items will be made available. Participants will place foods on the board at the proper internal temperature. The danger zone also will be available to put on the board.
- Participants will receive a Thermo poster with the internal food temperatures.

## Potential Product Contributors

- Cooper/Atkins – thermometers

## Materials

- Banner
- Case study display
- Thermometer poster
- Laminated food pictures

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