



# Thermometer Usage

## Objective

- Participants will be able to explain the basic difference between different types of food thermometers and properly calibrate a bimetallic thermometer.

## Learning Activities

- A table of different food thermometers will be on display. An explanation of the differences will be given.
- The importance of using calibrated thermometers will be shown taking the temperature of a product with a calibrated and uncalibrated thermometer.
- The proper method of calibrating will be demonstrated.

## Product Contributors

- Cooper/Atkins – thermometers

## Materials

- Banner
- Case study display
- Samples & thermometer literature from Midwest Professional Representatives
- Alcohol wipes
- Thermometers
  - ◊ bimetallic
  - ◊ thermistor
  - ◊ thermocouple
  - ◊ infrared

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