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<h1 style="margin: 0;">KITCHEN THERMOMETERS</h1>		

Cut on solid lines. Mountain fold on dotted lines.
Record types of thermometers used in the kitchen under flaps.



Thermometers – You will need to be able to measure temperatures accurately when roasting meat, making candy, and deep-frying. A meat thermometer is inserted into the thickest part of the meat or poultry without touching the bone or fat to check the internal temperature of the meat. Do you remember why the internal temperature of meat is important? If not, refer back to the lessons about food poisoning. A candy thermometer clips on the side of a pan to monitor the temperatures needed to make certain kinds of candy. A frying thermometer also clips to the side of the pan to register the oil temperatures for deep frying foods. Write thermometer types under each flap.