Teacher Answer Key

Case Study

1. The food sat out from the 3:45 carving until Uncle Dan packed it at 7:10, far past two hours in a kitchen kept warm by the oven and the crowd. Then it went into deep containers, so the centers cooled slowly even inside a packed fridge and stayed in the danger zone longer after refrigeration.

2. Carve and portion the turkey into shallow containers so it loses heat fast, spread the stuffing thin rather than leaving it in a tall casserole dish, and chill the gravy quickly instead of parking the saucepan on the back burner. Label each container with the date, refrigerate refills instead of leaving them on the island, and reheat the next day to 165°F measured at the center of the plate.

Multiple Choice

1. A

2. B

3. D

Matching

1-B, 2-A, 3-E, 4-C, 5-D

Fill-in-the-Blank

1) core/interior (accept: center), 2) rolling boil, 3) date

Short Answer (Sample Responses)

Q1: Stage smaller buffet bowls/platters and refrigerate refills; set a two-hour timer; rotate fresh cold platters; keep hot items ≥ 140°F in warmers; swap out boards every 2 hours.

Q2: Chill leftovers before travel, pack with ice packs in an insulated cooler, keep closed during transport, and reheat to 165°F upon arrival.

Q3: Example: Turkey-stuffing skillet bake or turkey noodle soup where the mixture simmers/boils and the center reaches 165°F; safer than cold boards that may linger in the Danger Zone.