

Preparing for Life and Career © 2013

Chapter 19: Getting Ready to Cook—Read, Discuss, and Analyze Activity

Planning for Dinner

READ the case study

Ivan and his sisters are planning a special dinner for his parents' anniversary. They will be making a poultry dish and a beef dish. They will also have fruit salad, carrots, and asparagus as side dishes. They only have one cutting board, but have plenty of mixing bowls, knives, measuring cups, measuring spoons, and all sufficient appliances. They have all the necessary ingredients and the beef and chicken are already thawed in the refrigerator.

DISCUSS this question in class:

How should Ivan and his sisters proceed with preparing the kitchen area?

ANALYZE the following statements about the case study to decide which are true and which are false.

- T F Ivan and his sisters should develop a work plan before starting the cooking process.

- T F It would be safe for Ivan to cut the precooked poultry on the cutting board, and then use the same knife and cutting board to slice the fruit without washing either utensil.

- T F If Ivan were to use the same knife to cut the precooked poultry and then to slice the fruit without washing the knife or cutting board, he would be in danger of cross-contaminating the food.

- T F It is best to cook both the poultry and beef at 140°F.