Chapter 7

Tic Tac Toe

Break the group into 2 teams. One is X’s and the other O’s. Using the PowerPoint for each chapter play the traditional game of Tic-Tac-Toe. The first slide is the game board. Have the teams pick a question based off of the location on the board they want to win. If they answer the question correctly, they win that spot on the board. There are X’s and O’s on slide one that you can move over on the correct location to play the game.

Holding food without temperature control

1. Cold food can be held up to 6 hours and food cannot exceed 70 degrees while being served.
2. You can hold hot food without temperature control for up to 4 hours. Food must be 135 degrees or higher before being removed from temperature control.

Kitchen Staff Guidelines

1. Serving Utensils: Separate utensils for each food item, Store with handles extended above rim, can be stored under running water with a temperature of at least 165 degrees (False) – 135 degrees

Service Staff

1. You can re-serve some items as long as they are unopened and in good condition. Name 2 items that can be re-served. (Condiment packets, wrapped crackers/breadsticks, bottles of ketchup/mustard.
2. Name 3 of the 5 correct ways that service staff should use when serving food (hint: pictures on 7.7)

Self Service Area

1. In self-service areas: Food should be clearly labeled, Food should be covered by sneezeguards, Food should be kept hot at 135 degrees or higher.
2. Food should be kept cold at 41 degrees or lower, Do not let guests refill dirty plates, Ice should never be used as an ingredient.

Bulk Food

1. Bulk food in self service areas must be labeled (True)

Off Site Storage

1. When food is transported, it should be packed in appropriate food grade containers. What other precautions should be made? Name 2 (Labeled properly, delivery vehicles clean, internal temperatures good, service site has correct utilities, store raw food separate from RTE)