CHILL OUT

E X P E R I M E N T

COOLING COUNTS

Materials Needed:

- Hot water
- Measuring cup
- Shallow container (1 cup/500 ml minimum)
- Tall container

} made from the same material, like plastic or glass

- Food thermometer
- Wire or string

QUESTION

Does the shape of a container affect the rate at which cooling takes place?

MY HYPOTHESIS:

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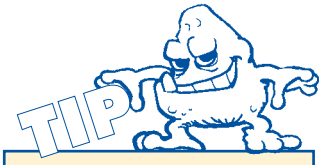
PROCEDURE

1. Pour 1 cup hot water into each container.
2. Check the temperature of the water in each container at 5-minute intervals, and record the times and temperatures. (See tip at left)

- This is what I observed about the water cooling in each container:
  - Shallow:
  - Tall:
- Chart the results for temperatures at 5-minute intervals.



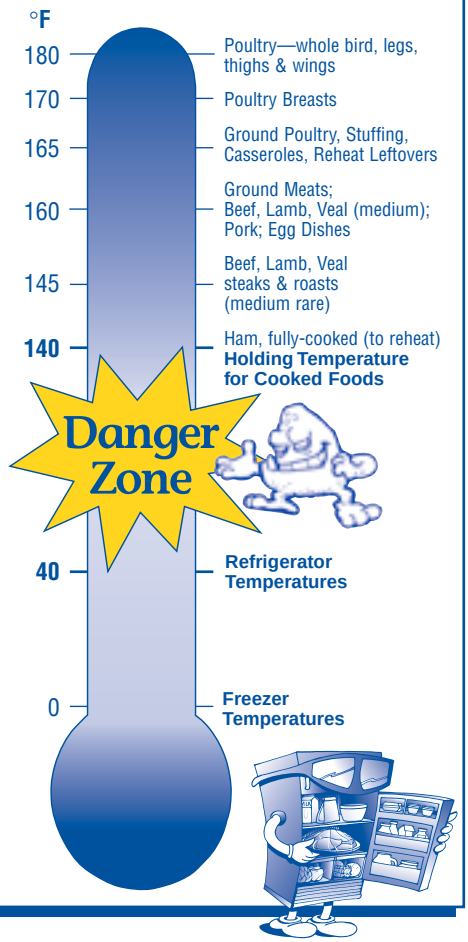
For tall containers, you may need to use wire or string to lower the thermometer into the water.

MY CONCLUSIONS

- It took the taller container longer to cool because:
- It is important for leftover food to be cooled down quickly when stored in the refrigerator because:
- If the water were clam chowder and it took a long time to cool down, this is what could happen:

TEMPERATURE RULES!

...for cooking foods at home.



DID YOU KNOW?

Bacteria grow quickest in the "danger zone"—between 40°F/4°C and140°F/60°C

Check to see how leftovers are stored in your home. Encourage family members to use shallow containers.

Compliments of The Partnership for Food Safety Education
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