

MINCED BEEF



MINCED / WHOLE POULTRY





BEEF (MEDIUM RARE)



BEEF (MEDIUM)

BEEF (MEDIUM WELL DONE)



BEEF (WELL DONE)



VEAL (RARE)



VEAL (MEDIUM RARE)



VEAL (MEDIUM)



VEAL (MEDIUM WELL DONE)



VEAL (WELL DONE)



PORK (MEDIUM WELL DONE)



PORK (WELL DONE)







LAMB (MEDIUM RARE)



LAMB (MEDIUM)



LAMB (MEDIUM WELL DONE)



LAMB (WELL DONE)



125°F / 52°C

140°F / 60°C

145°F / 63°C

150°F / 65.5°C

160°F / 71°C

165°F / 74°C

170°F / 76.5°C

TEMPERATURES OF COOKED MEAT MATCHING GAME

The deck contains a set of cards with a pink border (type of meat and level of doneness) and a set of cards with a green border (ideal internal temperature to be achieved after cooking).

Try to create piles by stacking the pink cards on top of the correct green cards.



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