Kitchen Chemistry Homework #12

## **Homework Questions:**

- 1. If you are working with Charcoal, or wood for your grilling, why do you let the fire burn down before you start cooking?
- 2. Why is the use of a thermometer important for cooking?
- 3. Why do you grease your grill before you put your meat on it?
- 4. Why don't you leave food out at room temperature for long periods of time?