

# Cooking Merit Badge Powerpoint

**Cooking Merit Badge Powerpoint** - Food Safety. Keep cold foods cold. Keep hot foods hot. Make certain safety seals on food in jars, containers etc are intact. Freeze meat or poultry that will not be used within 2-3 days. Refrigerate any leftovers and discard if not eaten within three days or more. The PowerPoint PPT presentation: "Cooking Merit Badge" is the property of its rightful owner. Do you have PowerPoint slides to share? If so, share your PPT presentation slides online with [PowerShow.com](http://PowerShow.com). Transcript of Cooking Merit Badge. Keep the refrigerator clean, and discard uneaten leftovers after three days. Activities of daily living only, such as shopping, cleaning, watering plants, taking out the trash, walking the dog, mowing the lawn, and gardening. No moderate or vigorous activities. PowerPoint Presentation: Explain how to calculate total carbohydrates and nutritional values for two servings, based on the serving size specified on the label. Refer to "How to Read a Food Label" in the Cooking merit badge pamphlet, and name ingredients that help the consumer identify the following allergens: peanuts, tree nuts, milk, eggs, wheat, soy, and shellfish.