

LESSON 8

Gravy Temperature Data Table

Directions. Graph the data in the table below to illustrate the rate of cooling of hot gravy when it is cooled at room temperature, in the refrigerator, and in an ice bath. Put time (6 hrs in 15- or 30-min increments) on the x-axis and temperature (40°F to 200°F in 10° or 20° increments) on the y-axis.

Temperatures (°F) Recorded For Cooling 4 Cups Of Hot Gravy Using Various Conditions

Time when temperature was taken*	Cooled at Room Temperature (70°F)		Cooled in the Refrigerator (40°F)		Cooled in an Ice Bath (33°F)	
	Deep container	Shallow container	Deep container	Shallow container	Deep container	Shallow container
Start (0 min)	197°	197°	197°	197°	197°	197°
15 min	168°	148°	169°	130°	140°	114°
30 min	150°	131°	144°	124°	115°	87°
45 min	137°	116°	131°	110°	97°	73°
1 hr	124°	104°	117°	97°	83°	62°
1:15	115°	96°	106°	89°	74°	57°
1:30	105°	89°	97°	81°	69°	52°
1:45	101°	83°	91°	74°	64°	51°
2:00	96°	82°	87°	72°	62°	49°
2:15	90°	78°	82°	67°	59°	47°
2:30	85°	75°	74°	62°	57°	44°
2:45	80°	**69°	67°	55°	51°	41°
3:00	78°		65°	53°	45°	
3:30	75°		62°	51°	41°	
4:00	72°		59°	48°		
4:30	**70°		58°	44°		
5:00			56°	42°		
5:30			53°	41°		
6:00			51°			

*Temperature recorded every 15 min for first 3 hrs, then recorded every 30 min to 6 hrs, the maximum time permitted to reach 41°F.

**Stopped recording temperature, as gravy would not cool further at room temperature.