iii. Quick and uses less oil.
iv. Roasting may dry vegetables.

58. Why are food temperature probes important when grilling or roasting meat?

i. Ensure meat is cooked to safe temperature.
ii. Prevents undercooking (avoids salmonella).
iii. Prevents overcooking and drying.
iv. Ensures consistency in cooking.

59. Name the following kitchen tools and equipment.



STRAND 3.0: HYGIENE PRACTICES

Sub-strand 3.1: Hygiene in Rearing Animals

Instructions: Answer all questions, providing detailed explanations where necessary.

Question	Question	Answer	Explanation