

**Organizing the refrigerator**

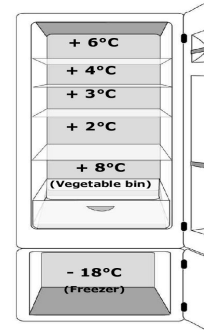
5th shelf (+ 6°C): eggs

4th shelf (+ 4°C): poultry, game, milk, cheese, butter  
dairy products

3rd shelf (+ 3°C): cooked food, pastries, fresh meat,  
cold meats

2nd shelf (+ 2°C): minced meat

1st shelf (0 to + 2°C): fish, shellfish



**How does a refrigerator work?**

Tick the correct answers

Given that cold falls and heat rises, where is the coldest part of the refrigerator?

- Top     Middle     Bottom

The vegetable bin is at the bottom of the refrigerator. Yet it's the warmest part. Do you know why?

- Because of heat from the vegetables     Because plastic drawers provide insulation

The temperature in the refrigerator:

- Is the same on every shelf     Is not the same on every shelf

Each kind of food in the refrigerator:

- Should be stored at a specific temperature  
 Is at the same temperature as all the other food

**True or False?**

- 1) The refrigerator should be cleaned regularly. .... True  False
- 2) There's no point in covering left-over food for storage. .... True  False
- 3) I can refreeze food. .... True  False
- 4) Recommended storage temperatures are shown on food packaging. .... True  False
- 5) I should avoid that food products in the refrigerator from different sources touch each other. .... True  False