Name: _____ Date: _____

Why Leftovers Hurry to the Fridge

Circle group

After a big dinner, soup is left in the pot. What should you do? Put it in the fridge soon. Here is why.

Germs are tiny living things. They are on food too. Most are harmless. But some can make you sick if there are lots of them. Germs grow best in warm places. A pot of soup on the counter is a warm spot.

Cold slows germs down. The fridge keeps food cool. Germs grow slowly, and food stays safe longer. So put leftovers in a clean, covered container right away.

The fridge does not stop germs fully. Eat leftovers in a few days. Heat them until they are steaming hot.

If food smells odd or looks fuzzy, do not taste it. Tell a grown-up.

Questions

1. What should you do with leftover soup?

_____

_____

2. What are germs?

_____

_____

3. Where do germs grow best?

_____

_____

4. How does the fridge keep food safe longer?

_____

_____

5. How long should you keep leftovers?

_____

_____

6. Why is soup left on the counter a problem?

_____

_____

Words to know

leftovers: food that is not eaten at a meal and is saved for later
germs: tiny living things that can sometimes make people sick
container: a box or tub that holds something
steaming: giving off hot vapor
harmless: not able to cause harm

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Why Leftovers Hurry to the Fridge

Triangle group

After a big dinner, there is soup left in the pot. What should you do with it? The best plan is to put it in the fridge soon, and there is a good reason.

Tiny living things called germs are everywhere, including on food. Most are harmless. But some can make you sick if they grow in large groups. Germs grow fastest in warm places. A pot of soup on the counter is just the kind of warm spot they like.

Cold slows them down. The fridge keeps food cool, so germs grow slowly and the food stays safe longer. That is why people put leftovers in a clean, covered container and store them right away.

The fridge does not stop germs completely. So leftovers should be eaten within a few days. Before eating, heat them until they are steaming hot.

If food smells strange or looks fuzzy, do not taste it. Tell a grown-up and let them decide.

Questions

1. What is the best plan for leftover soup?

_____

_____

2. What are germs?

_____

_____

3. Where do germs grow fastest?

_____

_____

4. How does the fridge keep food safe longer?

_____

_____

5. How long should leftovers be kept?

_____

_____

6. Why is a pot of soup left on the counter a problem?

_____

_____

Words to know

leftovers: food that is not eaten at a meal and is saved for later
germs: tiny living things that can sometimes make people sick
container: a box or tub that holds something
steaming: giving off hot vapor
harmless: not able to cause harm

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Why Leftovers Hurry to the Fridge

Square group

After an enormous dinner, a good amount of soup remains in the pot. What should you do with it? The wisest plan is to move it into the refrigerator promptly, and there is an excellent reason for that.

Tiny living things called germs are found everywhere, including on food. Most of them are harmless, but a few kinds can make you sick when they multiply into very large groups. Germs grow fastest in warm places, and a pot of soup sitting on the kitchen counter is exactly the sort of cozy spot they enjoy.

Cold temperatures slow them down. The refrigerator keeps food cool, so germs grow slowly and the food stays safe for a longer time. That is why people pour leftovers into a clean, covered container and store them right away.

However, the refrigerator does not stop germs entirely, so leftovers should be eaten within a few days. Before you eat them, heat them until they are steaming hot.

If food smells strange or looks fuzzy, never taste it. Tell a grown-up and let them decide what to do.

Questions

1. What is the wisest plan for leftover soup?

_____

_____

2. What are germs?

_____

_____

3. Where do germs grow fastest?

_____

_____

4. How does the refrigerator help food stay safe longer?

_____

_____

5. Within how much time should leftovers be eaten?

_____

_____

6. Why is a pot of soup left on the counter a problem?

_____

_____

Words to know

leftovers: food that is not eaten at a meal and is saved for later
germs: tiny living things that can sometimes make people sick
container: a box or tub that holds something
steaming: giving off hot vapor
harmless: not able to cause harm

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

For the teacher: Why Leftovers Hurry to the Fridge

Each student sheet carries a shape, not a level. The same topic and facts, written three ways.

Circle: Why Leftovers Hurry to the Fridge

Easier · 127 words · Flesch-Kincaid grade 0.8

1. Put it in the fridge soon.
2. Tiny living things.
3. In warm places.
4. It keeps food cool, so germs grow slowly.
5. Only a few days.
6. It stays warm, and germs grow best in warm places.

Triangle: Why Leftovers Hurry to the Fridge

This passage · 160 words · Flesch-Kincaid grade 2.8

1. Put it in the fridge soon.
2. Tiny living things.
3. In warm places.
4. It keeps food cool, so germs grow slowly.
5. Only a few days.
6. It stays warm, which is where germs grow best.

Square: Why Leftovers Hurry to the Fridge

Harder · 182 words · Flesch-Kincaid grade 6.5

1. Put it in the fridge soon.
2. Tiny living things.
3. In warm places.
4. It keeps food cool, so germs grow slowly.
5. Within a few days.
6. It stays warm, which is where germs grow best.