

Is It Done? Useful Tips

Here are other ideas for checking doneness:

- Use a lamp with an adjustable, flexible arm to light up the stove top. Find other tips about lighting in Hadley's "Let's Talk Lighting" workshop.
- Use a handheld or video magnifier. See Hadley's workshops on magnifiers to learn more!
- Check the appearance of food items, as they'll change color as they cook.

Tip: For example, crumbled sausage is pink when it begins to cook, and it becomes brown when it is fully cooked.

- Use a large print digital food thermometer to test for doneness. The screen displays large digital numbers, and backlighting also makes the temperature easier to see. This will help you cook foods to safe internal temperatures to destroy any harmful bacteria.

Tip: Talking food thermometers can be useful for cooking and baking needs. Apply the tip of the probe to the food, and you'll get a voice reading of the temperature.

See the resources section for more detailed information on large print and talking food thermometers.