

Name \_\_\_\_\_

## Grilled Chicken Delight Sandwich

### Multiple Choice Questions

1. What is the first step in making a grilled chicken sandwich?
  - a) Toasting the bread
  - b) Seasoning the chicken
  - c) Preheating the grill
  - d) Assembling the sandwich
  
2. How do you know when the chicken is ready to be flipped on the grill?
  - a) After 10 minutes of grilling
  - b) When it turns brown
  - c) When it reaches 165°F internal temperature
  - d) When it smells delicious
  
3. What does the spice mixture contain for seasoning the chicken?
  - a) Salt, pepper, and ketchup
  - b) Sugar, cinnamon, and nutmeg
  - c) Paprika, garlic powder, salt, and black pepper
  - d) Mustard, mayonnaise, and hot sauce
  
4. What should you use to brush the chicken breasts with olive oil?
  - a) A fork
  - b) A spoon
  - c) A cooking brush
  - d) Your fingers
  
5. At what temperature should the internal temperature of the chicken reach to be considered safe for consumption?
  - a) 150°F (65°C)
  - b) 180°F (82°C)
  - c) 165°F (74°C)
  - d) 200°F (93°C)

