Two Truths and a Lie Game

To print or create your own game cards:

- Game cards are available on loan from the Extension office. You must reserve them ahead of time with the 4-H Secretary.
- If you would like to make your own set, the cards are available to print on sticky labels – Avery Template 5163 – available for download online. Place sticky labels on index cards or paper.
- You may also print out the document on regular paper and cut apart to make your own cards.

What is included in this document?

- Instructions for printing and game rules.
- Game cards ready for printing on label template or regular paper (3 pages).
- Game card answers. Answers are in bold.

Game rules:

- One person reads the three statements. Two statements are True; one statement is a Lie.
- The objective is for the player(s) to guess the Lie.
- As a group, discuss why the statement is a Lie and what would make the statement True.

To reserve the game cards, contact the 4-H office at 321-697-3000

For questions about the game, contact Gabi Murza, FCS Agent, at 321-697-3000
A) The 3 second rule applies when dropping a utensil on the floor.
B) You should spot clean throughout each shift.
C) Use a sanitized rag to wipe down equipment.

A) Booth must be cleaned at the end of each shift.
B) Rag used for sanitizing should be kept out of the bucket.
C) You may use sanitizing wipes to clean surfaces.

A) Leave the rollers turned on the hotdog cooker after it’s been cleaned.
B) Crockpots need to air dry after being washed and sanitized.
C) To clean a food thermometer, use water, dish soap and sanitizer.

A) Wash your hands before putting on clean gloves.
B) You do not have to wash your hands after touching your hair.
C) Hand washing prevents 99% of illnesses.

A) When making sanitizing solution, use one tablespoon of bleach per gallon of water.
B) Make a new batch of sanitizing solution at the start of each shift.
C) Do not use bleach when making sanitizing solution.

A) Cooked hot dogs should be bagged and returned to the office at the end of the day.
B) Throw out all uncooked hot dogs at the end of the day.
C) Uncooked hot dogs should be bagged and put in the refrigerator at the end of the shift.

A) Thermometers should be sanitized once per shift.
B) Thermometers should be sanitized after each individual use.
C) Food not held at proper temperatures for long periods of time can develop bacteria.

A) Closed-toe shoes are required.
B) All exhibitors get one free item from food booth.
C) 4-H Club shirts may be worn.
A) Only adults may handle money.

B) Youth and adults must sign in and out of the food booth.

C) Meet between KVLS and the Extension Building 5 minutes prior to your shift.

A) Do not leave any money for the next shift.

B) Count all money in the food booth before taking it to Extension Services.

C) Only make change for paying customers.

A) Strawberries must stay in the original containers.

B) Give a generous portion of whipped cream.

C) Use two shortcake cups for every portion of strawberry shortcake.

A) When making a Walking Taco, cut the Fritos bag across the top.

B) The cheese machine must remain on 24/7.

C) A Walking Taco consists of Fritos, chili and cheese.

A) Use a filter when making hot cocoa.

B) Coffee pot holds 10-12 cups of water.

C) When making coffee, pour coffee grounds into filter spreading evenly.

A) Only buns and biscuits are allowed in bun warmers.

B) Cooked hot dogs placed in buns are allowed in the bun warmer.

C) Hot dogs should be kept at 135 degrees.

A) Stir chili every 20 minutes to prevent burning.

B) A chili bowl gets one scoop of chili using the white ladle.

C) The chili meat temperature should be at 255 degrees.

A) You must wear a hair net while working in the food booth.

B) You can wear your hair up in a scrunchie.

C) You may wear a hat or cap to cover your hair.

A) Stir BBQ meat every 20 minutes.

B) Leave BBQ scoop in the crockpot at all times.

C) BBQ meat should be at 155 degrees.

A) Trash does not need to be emptied at the end of the night.

B) Sign-in and Tally Sheets must be turned in at the end of each shift.

C) The Crew Chief and another adult or senior 4-Her must go to the Extension Offices to return and count money together.
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<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>A)</td>
<td>B)</td>
<td>C)</td>
</tr>
<tr>
<td>You do not have to wear gloves when handling money.</td>
<td>You must wash your hands before putting on clean gloves.</td>
<td>Do not wash hands after eating.</td>
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<tr>
<td>A)</td>
<td>B)</td>
<td>C)</td>
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<tr>
<td>Cloverbuds and Juniors are allowed to promote sales.</td>
<td>Cloverbuds and Juniors may take orders.</td>
<td>Cloverbuds and Juniors may prepare hot foods.</td>
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<tr>
<td>A)</td>
<td>B)</td>
<td>C)</td>
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<tr>
<td>The four principles of food safety are clean, separate, cook and chill.</td>
<td>When the four principles of food safety are applied, the risks of food borne illnesses are increased.</td>
<td>Using designated utensils helps prevent cross-contamination.</td>
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<tr>
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<td>Intermediates and Seniors may handle money.</td>
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<td>Intermediates and Seniors are not allowed to drive the golf cart.</td>
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<tr>
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<td>Food does not ever develop bacteria.</td>
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B) Thermometers should be sanitized after each individual use.

C) Food not held at proper temperatures for long periods of time can develop bacteria.

A) Place a sheet of foil underneath nozzle to catch drippings (at cheese machine).

B) Keep two bags of cheese in cheese machine at all times.

C) It is best to use your hands to pop the cap off of cheese bag.

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C) 4-H Club shirts may be worn.
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B) Properly storing food in the refrigerator prevents spoilage and bacteria growth.
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