

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) 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) 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) 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.

- A) Every shift must complete an Inventory Checklist.
- B) Jeans and shorts may be worn but must be clean and without holes.
- C) Be courteous when addressing customers.

- 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) 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) 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) 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) 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) 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) 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) Do not leave any money for the next shift.
- B) Count all money in the food both before taking it to Extension Services.
- C) Only make change for paying customers.

- 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) 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) 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) 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.

- A) You do not have to wear gloves when handling money.
- B) You must wash your hands before putting on clean gloves.
- C) Do not wash hands after eating.

- A) Cloverbuds and Juniors are allowed to promote sales.
- B) Cloverbuds and Juniors may take orders.
- C) Cloverbuds and Juniors may prepare hot foods.

- A) The four principles of food safety are clean, separate, cook and chill.
- B) When the four principles of food safety are applied, the risks of food borne illnesses are increased.
- C) Using designated utensils helps prevent cross-contamination.

- A) Stay calm in the event of an emergency.
- B) Accident Reports and Incident Reports are the same thing.
- C) Use walkie talkies to contact agent or adult volunteer in charge in the event of an emergency.

- A) Intermediates and Seniors may handle money.
- B) Intermediates and Seniors may handle hot food.
- C) Intermediates and Seniors are not allowed to drive the golf cart.

- A) Food does not ever develop bacteria.
- B) Properly storing food in the refrigerator prevents spoilage and bacteria growth.
- C) Cooked food not sold after 4 hours should be replaced with a fresh batch.

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