

Measurement Standards (Key)

Abbreviations

Directions: Most recipes use symbols and abbreviations for units of measurement. For each symbol or abbreviation given below, write out the word or words it stands for.

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|---------------|------------|------------|------------|
| 1. T or Tbsp. | Tablespoon | 6. gal. | gallon |
| 2. t or tsp. | teaspoon | 7. oz. | ounce |
| 3. c. | cup | 8. lb. | pound |
| 4. pt. | pint | 9. f.g. | few grains |
| 5. qt. | quart | 10. L or l | liter |

Equivalents

Directions: In food preparation, it is important to apply the standards of measurement. Complete each of the following by placing the correct answer in the blank.

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|---|---|
| 11. 1 T = <u>3</u> tsp. | 21. $\frac{1}{4}$ cup = <u>2</u> fluid ounces |
| 12. 1 cup = <u>16</u> tablespoons | 22. 2 tablespoons = <u>1</u> fluid ounces |
| 13. 1 cup = <u>8</u> fluid ounces | 23. 75 tsp. = <u>25</u> T |
| 14. 1 pound = <u>16</u> ounces | 24. 1 pt. = <u>16</u> fluid oz. |
| 15. 1 gallon = <u>4</u> quarts | 25. $\frac{1}{2}$ lb. = <u>8</u> oz. |
| 16. 1 quart = <u>2</u> pints | 26. 12 fluid oz. = <u>1 $\frac{1}{2}$</u> cup(s) |
| 17. 1 cup = <u>48</u> teaspoons | 27. 40 oz. = <u>2 $\frac{1}{2}$</u> lb. |
| 18. 1 gallon = <u>16</u> cups | 28. 2 qt. = <u>128</u> T |
| 19. $\frac{1}{2}$ tablespoons = <u>1 $\frac{1}{2}$</u> teaspoons | 29. $\frac{1}{4}$ cup = <u>4</u> T |
| 20. 1 quart = <u>4</u> cups | 30. 1 stick of margarine = <u>1/2</u> cup(s) |

Directions: Double the following ingredients for a recipe using the space to the right of the ingredients.

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|-----------------------------------|---------------------|
| 31. 1 $\frac{1}{2}$ cups of flour | 3 cups |
| 32. 2 tsp. baking powder | 4 tsp. |
| 33. 1 $\frac{1}{2}$ T. sugar | 3 T. |
| 34. 1 egg | 2 eggs |
| 35. $\frac{3}{4}$ cup milk | 1 $\frac{1}{2}$ cup |