**MEASURING TECHNIQUES**

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Let’s review!** Match the following abbreviation to its meaning.

\_\_\_\_\_ 1. tsp. or t. A. ounce

\_\_\_\_\_ 2. tbsp. or T. B. quart

\_\_\_\_\_ 3. C. or c. C. pound

\_\_\_\_\_ 4. pt. D. cup

\_\_\_\_\_ 5. qt. E. tablespoon

\_\_\_\_\_ 6. oz. F. pint

\_\_\_\_\_ 7. # or lb. G. teaspoon

\_\_\_\_\_ 8. gal. H. gallon

**Let’s Measure!** Follow along with the PowerPoint to identify how to measure each of the ingredients listed.

\_\_\_\_\_ 9. Pack firmly into a dry measuring cup and level off top A. granulated sugar

with straight edge of a metal spatula or knife.

B. liquids

\_\_\_\_\_ 10. Spoon into a dry measuring cup until it is overfilled.

Level off the top of the measuring cup with a metal C. solid fats

spatula or knife.

D. brown sugar

\_\_\_\_\_ 11. Stir lightly with a fork or spoon. Spoon lightly into dry

measuring cup until it is overflowing. Do not shake or tap E. baking powder,

measuring cup. Level off the top with straight edge of cornstarch or spices

metal spatula or knife.

F. flour, powdered

\_\_\_\_\_ 12. Dip small measuring utensil into container and bring it up sugar, or crumbs

heaping full. Level off top with straight edge of metal

spatula or knife.

\_\_\_\_\_ 13. Pack firmly into a dry measuring cup and level off top

with straight edge or a metal spatula or knife. Remove

with a rubber spatula.

\_\_\_\_\_ 14. Place measuring cup on a flat surface. Pour into the measuring

cup until it reaches the desired level. View at eye level.

**Match the Tool:** Using the list below, choose the appropriate measuring equipment for each ingredient.

\_\_\_\_\_ 15. 1 cup flour A. dry measuring cup(s)

\_\_\_\_\_ 16. ½ cup brown sugar B. liquid measuring cup(s)

\_\_\_\_\_ 17. ½ cup oil C. measuring spoon(s)

\_\_\_\_\_ 18. 1 teaspoon salt

\_\_\_\_\_ 19. 1 tablespoon milk

\_\_\_\_\_ 20. 2 cups sugar

\_\_\_\_\_ 21. ¾ cups rice

\_\_\_\_\_ 22. 1 cup honey

**Equivalents:** Match the correct equivalent for each measurement.

\_\_\_\_\_ 23. 1 cup A. 1 ½ tsp.

\_\_\_\_\_ 24. 3 teaspoons B. 8 tbsp.

\_\_\_\_\_ 25. ½ tablespoon C. ¾ cup

\_\_\_\_\_ 26. ¼ cup D. 16 tbsp.

\_\_\_\_\_27. 16 tablespoons E. dash or pinch

\_\_\_\_\_28. ½ cup F. 1 tbsp.

\_\_\_\_\_ 29. 1/8 tsp G. 1 cup

\_\_\_\_\_ 30. 12 tablespoons H. 4 tbsp.

**Chocolate Chip Cookies…too much, or not enough?** Using the recipe below, double AND half the recipe.

**Double:**  **Chocolate Chip Cookies:**  **Half:**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 1 cup butter or margarine \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ¾ cup granulated sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ¾ cup packed brown sugar \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 2 eggs \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 1 teaspoon vanilla \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 2 ¾ cup all-purpose flour \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 1 teaspoon baking soda \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ½ teaspoon salt \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 2 cups chocolate chips \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Makes about 3 dozen cookies \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_