Review:

After watching *Kitchen Math: Measuring*, answer the following review questions.

1. What are the three elements that you need to measure to guarantee a successful recipe?

2. Name the three types of measurement and explain the difference.

3. How can you remember which is smaller: a teaspoon or a tablespoon?

4. What terms are used to refer to liquid measurements?
5. What is an easy way to remember how many teaspoons are in a tablespoon? __________________________________________
________________________________________________________________________________________
________________________________________________________________________________________

6. What are the abbreviations for the following measurements?

   Teaspoon: __________________________________________________________
   Tablespoon: _______________________________________________________
   Cup: ______________________________________________________________
   Ounce: ____________________________________________________________
   Pound: _____________________________________________________________

7. What are the temperatures that go with the following descriptions?

   Very slow oven          Pot roast or prime rib
   Slow oven               Turkey or ham
   Moderate oven          Cookies or bread
   Hot oven                French bread or pizza
   Very hot oven (broil)   Steaks, chicken breasts, kabobs

8. How do you measure a dry ingredient like flour? ______________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________

9. What is a meniscus? How should you properly read a liquid measurement? ________________________________
________________________________________________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________

10. Why should you **not** use measuring spoons directly over your bowl of ingredients? What should you do instead? ________
________________________________________________________________________________________
________________________________________________________________________________________
11. How much is a dash or a pinch?

12. If you are increasing a recipe, ____________________________ ingredients by two. If you are going to make half a recipe, 
_______________________ by two.

13. How can you compare prices at the grocery store to determine the best value? What other considerations should 
you make when buying larger quantities? ________________________________

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Review:
After watching *Kitchen Math: Measuring*, answer the following review questions.

1. What are the three elements that you need to measure to guarantee a successful recipe?
   
   Ingredients

   Time

   Temperature

2. Name the three types of measurement and explain the difference.

   Estimated measurements are based on taste and experience. You put together any amount of ingredients and adjust by taste.

   Ratio measurements compare one amount of an ingredient to another. The size of the amount doesn’t matter, as long as they are in proportion; such as pie dough (3 parts flour, 2 parts shortening, and 1 part water) or rice (2 parts water to 1 part rice).

   Calibrated measurements are precise measurements using measuring spoons, cups, and scales.

3. How can you remember which is smaller: a teaspoon or a tablespoon?

   A teaspoon is smaller than a tablespoon because a “teacup” is smaller than a “table.”

4. What terms are used to refer to liquid measurements?

   Pint, quart, gallon, fluid ounces
5. What is an easy way to remember how many teaspoons are in a tablespoon?

3 teaspoons = 1 tablespoon, so remember that “tea” has three letters in it (T-E-A).

6. What are the abbreviations for the following measurements?

   Teaspoon:  tsp. or t.

   Tablespoon:  Tbsp. or T.

   Cup:  C. or c.

   Ounce:  oz.

   Pound:  lb.

7. What are the temperatures that go with the following descriptions?

   Very slow oven 250-275º  Pot roast or prime rib

   Slow oven 300-325º  Turkey or ham

   Moderate oven 350-375º  Cookies or bread

   Hot oven 400-475º  French bread or pizza

   Very hot oven (broil) 500º  Steaks, chicken breasts, kabobs

8. How do you measure a dry ingredient like flour?

   Dip your measuring cup into the flour and scoop out a generous amount. Level it by scraping off the top with a straight edge. Don’t pack or tap dry ingredients because this causes settling and you will end up with too much.

9. What is a meniscus? How should you properly read a liquid measurement?

   A meniscus is a little bit of a bow on the surface of a liquid in a measuring cup. Always read from the lowest part of the meniscus to get an accurate measurement.

10. Why should you not use measuring spoons directly over your bowl of ingredients? What should you do instead?

    If you spill, it will end up in your recipe and can impact the finished product. Instead, measure over a container to catch the spill and level with a straight edge.
11. How much is a dash or a pinch? ____________________________________________________________________________  

Any amount smaller than 1/8 of a teaspoon.  
_________________________________________________________________________________________  
_________________________________________________________________________________________  
_________________________________________________________________________________________  

12. If you are increasing a recipe, ______ multiply _______ ingredients by two. If you are going to make half a recipe,  

__________ divide _______ by two.  

13. How can you compare prices at the grocery store to determine the best value? What other considerations should  

you make when buying larger quantities? ____________________________________________________________________________  

You can determine the best price by taking the total price and dividing it by the unit or  

serving. For example, apples may be $1.99/lb or $3.49 for a 3 pound bag. If you divide  

$3.49 by 3 pounds, you get $1.16 a pound. Compared to the $1.99/lb apples, the bag is a  

better price.  

Other considerations to think about before purchasing larger amounts are if you have room  

to store the food and can eat all the food before it goes bad.
### Kitchen Equivalents

<table>
<thead>
<tr>
<th>Dry or Liquid Ingredients</th>
<th>Measuring Fluids</th>
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<tbody>
<tr>
<td>a dash = less than 1/8 tsp.</td>
<td>2 cups = 1 pint</td>
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<tr>
<td>3 teaspoons = 1 Tablespoon</td>
<td>4 cups = 2 pints</td>
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<tr>
<td>4 Tablespoons = 1/4 cup</td>
<td>2 pints = 1 quart</td>
</tr>
<tr>
<td>5 1/3 Tbsp. = 1/3 cup</td>
<td>4 quarts = 1 gallon</td>
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<tr>
<td>16 Tablespoons = 1 cup</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Weight</th>
<th>Fluid Ounces</th>
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</thead>
<tbody>
<tr>
<td>1/2 pound = 8 oz.</td>
<td>2 tablespoons = 1 fluid ounce</td>
</tr>
<tr>
<td>1 pound = 16 oz.</td>
<td>1 cup = 8 fluid ounces</td>
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<table>
<thead>
<tr>
<th>Metric</th>
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<tbody>
<tr>
<td>1 liter = 1 quart plus 1/4 cup</td>
<td>1 quart = 32 fluid ounces</td>
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</tbody>
</table>

Study the table above, and then cover it with a separate piece of paper. Without looking at the table, write the answer to the first section below. Look back at the table to check your work and correct your answers. Then, finish the rest of the worksheet in the same way.

### Section 1:

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### Section 2:

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Doubling Recipes

Instructions
You’ve been asked to make cookies for the school bake sale. Rewrite the ingredients for this monster cookie recipe so you can make 6 dozen cookies.

Monster Cookies

Yield: 3-dozen 3-inch cookies

½ cup butter, softened
1 ¼ cups peanut butter
1 cup granulated sugar
1 cup packed brown sugar
3 eggs
2 teaspoons baking soda

1 teaspoon corn syrup
¾ teaspoon vanilla
4 ½ cups old fashioned rolled oats
1 package (6 ounces) chocolate chips
1 package (6 ounces) candy-coated chocolate pieces

Preheat the oven to 350º F. Cream butter, peanut butter and sugars. Add eggs, soda, corn syrup and vanilla; mix well. Stir in oats, chocolate chips and candy coated chocolate pieces. Drop by rounded tablespoons onto parchment-lined cookie sheets. Bake 12-15 minutes.
Doubling Recipes

**Instructions**
You’ve been asked to make cookies for the school bake sale. Rewrite the ingredients for this monster cookie recipe so you can make 6 dozen cookies.

**Monster Cookies**

Yield: 3-dozen 3-inch cookies

½ cup butter, softened | 1 teaspoon corn syrup
---|---
1 ¾ cups peanut butter | 3¼ teaspoon vanilla
1 cup granulated sugar | 4 ½ cups old fashioned rolled oats
1 cup packed brown sugar | 1 package (6 ounces) chocolate chips
3 eggs | 1 package (6 ounces) candy-coated chocolate pieces
2 teaspoons baking soda

Preheat the oven to 350º F. Cream butter, peanut butter and sugars. Add eggs, soda, corn syrup and vanilla; mix well. Stir in oats, chocolate chips and candy coated chocolate pieces. Drop by rounded tablespoons onto parchment-lined cookie sheets. Bake 12-15 minutes.

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**1 cup butter, softened**

**2 ½ cups peanut butter**

**2 cups granulated sugar**

**2 cups packed brown sugar**

**6 eggs**

**4 teaspoons baking soda (or 1 Tablespoon + 1 teaspoon)**

**2 teaspoons corn syrup**

**1 ½ teaspoons vanilla**

**9 cups old fashioned rolled oats**

**2 packages (6 ounces) chocolate chips**

**2 packages (6 ounces) candy-coated chocolate pieces**