MEASURING WORKSHEET

ABBREVIATIONS
Write in the correct measurements for the following abbreviations.
1. T or tbsp **tablespoon**
2. t or tsp **teaspoon**
3. lb **pound**
4. qt **quart**
5. c **cup**
6. oz **ounce**
7. pt **pint**
8. gal **gallon**

EQUIVALENTS
Write in the correct equivalent for the given amounts.
9. 3 teaspoons = **1/2** tablespoon
10. 8 tablespoons = **1** cup
11. 2 cups = **1** pint
12. 2 quarts = **1** gallon
13. 4 tablespoons = **1/4** cup
14. 16 tablespoons = **1** cup
15. 1 pint = **1/2** quart
16. 16 ounces = **1** pound

LIQUID MEASURING CUP
Fill in the correct amounts missing on the liquid measuring cup.
17. **3/4**
18. **1/2**
19. **1/4**
20. **3/4**
21. **1 1/3**
22. **2 1/3**

DRY MEASURING CUPS
23. List the 4 sizes of dry measuring cups. **1/4 c, 1/3 c, 1/2 c, 1 c**

MEASURING SPOONS
24. List the 4 sizes of measuring spoons. **1/2 tsp, 1/2 tsp, 1 tsp, 1 1/2 tsp**

MEASURING INGREDIENTS
25. Flour and granulated sugar would be measured in what type of measuring cup? **dry**
26. What types of ingredients are packed into the measuring cup? **brown sugar**
27. To view ingredients in a liquid measuring cup, do you hold the cup in your hand or place it on the table? **table**
28. Should you use a dry or a liquid measuring cup when measuring sifted ingredients? **dry**
29. True or False. Measuring spoons are used to measure both dry and liquid ingredients. **False**

MEASURING UTENSILS
Identify the type and size of measuring utensil you would use to measure each of the following ingredients. Remember your equivalents and list the most simple measurement when there is a choice. (For instance, 1/2 is more simple than 1/4 + 1/4.) The first is given as an example.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Type of Utensil</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/3 cup flour</td>
<td>dry measuring cup</td>
<td>1 cup + 1/3 cup</td>
</tr>
<tr>
<td>30. 3/4 cup oatmeal</td>
<td>dry</td>
<td>1/2 + 1/4 cup</td>
</tr>
<tr>
<td>31. 2/3 cup water</td>
<td>liquid</td>
<td>2/3</td>
</tr>
<tr>
<td>32. 1 3/4 teaspoon salt</td>
<td>meas. spoons</td>
<td>1 1/2 tsp + 1/4</td>
</tr>
<tr>
<td>33. 3 teaspoons oil</td>
<td>meas. spoons</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>34. 1/4 cup shortening</td>
<td>dry</td>
<td>1/4 c</td>
</tr>
</tbody>
</table>
Symbols, Abbreviations and Equivalents

\[
\begin{align*}
t. & = \text{teaspoon} & T. & = \text{tablespoon} \\
C. & = \text{cup} & L. & = \text{liter} \\
p. & = \text{pint} & g. & = \text{gram} \\
qu. & = \text{quart} & mL & = \text{milliliter} \\
oz. & = \text{ounce} & F & = \text{Fahrenheit degrees} \\
fl. & = \text{fluid ounce} & C & = \text{Celsius degrees} \\
gal. & = \text{gallon} & \\lb. & = \text{pound} & \\
\end{align*}
\]

\[
\begin{align*}
\frac{3}{4} \text{ teaspoon} & = \frac{1}{2} \text{ fluid ounce} \\
1 \text{ cup} & = 8 \text{ fluid ounces} \\
2 \text{ pints} & = 1 \text{ quart} \\
4 \text{ quarts} & = 1 \text{ gallon} \\
1 \text{ ounce} & = 28 \text{ grams} \\
16 \text{ ounces} & = 1 \text{ pound} \\
\frac{1}{8} \text{ cup} & = 2 \text{ tablespoons} \\
\frac{1}{6} \text{ cup} & = 5 \frac{1}{3} \text{ tablespoons} \\
\end{align*}
\]

1 pound of butter or margarine = 4 sticks = 2 cups

\[
\begin{align*}
1 \text{ stick of butter} & = \frac{1}{2} \text{ cup} \\
baker's dozen & = 13 - 1 \text{ for baker to taste} \\
1 \text{ cup sour milk} & = 1 \text{ cup buttermilk} \\
1 \text{ lb. Cheese} & = 4 \text{ cup grated} \\
1 \text{ med. Lemon} & = 3 \text{ T. lemon juice} \\
1 \text{ cup sour milk} & = 1 \text{ c. milk } + 1 \text{ T. vinegar or lemon juice} \\
\end{align*}
\]

*There is no standard 3/4 c. measuring cup or 3/4 teaspoon. You must use 11/16 + 1/4 or 1/4 + 1/4 + 1/4.*