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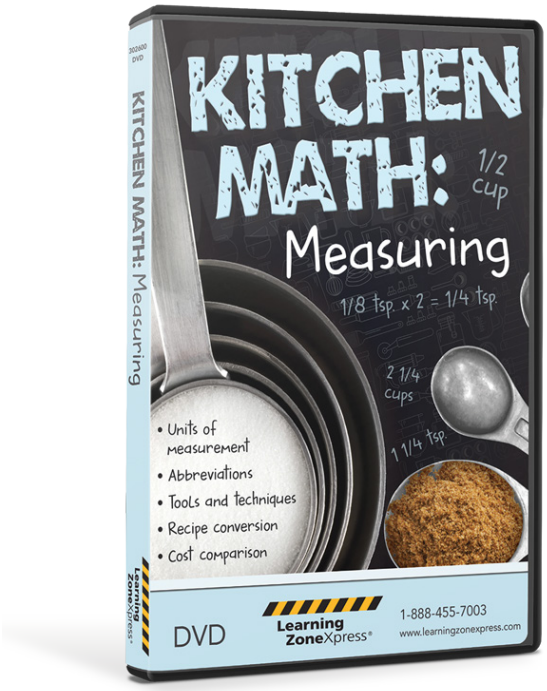

Name: _____

Hour: _____

VIDEO WORKSHEET

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? _____

_____

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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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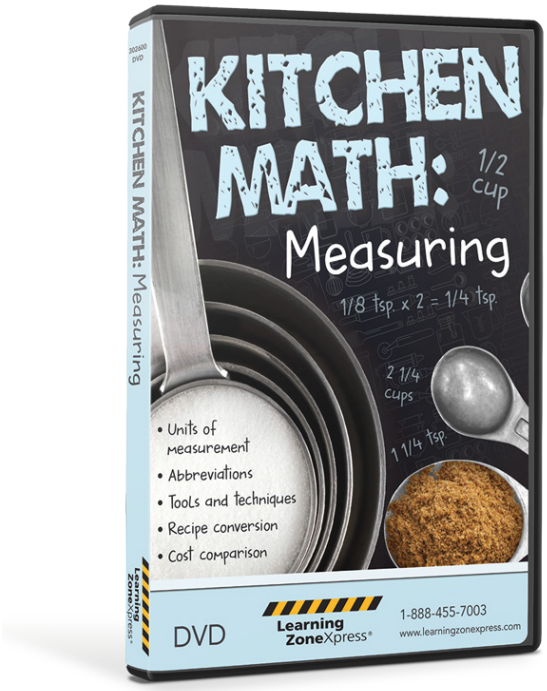

ANSWER KEY

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.

Name: _____

Hour: _____

Kitchen Equivalents

Dry or Liquid Ingredients		Measuring Fluids	
a dash	= less than 1/8 tsp.	2 cups	= 1 pint
3 teaspoons	= 1 Tablespoon	4 cups	= 2 pints
4 Tablespoons	= 1/4 cup	2 pints	= 1 quart
5 1/3 Tbsp.	= 1/3 cup	4 quarts	= 1 gallon
16 Tablespoons	= 1 cup		
Weight		**Fluid Ounces**	
1/2 pound	= 8 oz.	2 tablespoons	= 1 fluid ounce
1 pound	= 16 oz.	1 cup	= 8 fluid ounces
Metric		1 pint	= 16 fluid ounces
1 liter	= 1 quart plus 1/4 cup	1 quart	= 32 fluid ounces

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:

_____ cups = 1 pint

_____ tablespoons = 1 ounce liquid

_____ ounces = 1 cup

_____ tablespoons = 1 cup

_____ teaspoons = 1 tablespoon

_____ quarts = 1 gallon

_____ pints = 1 quart

_____ ounces = 1 pound

_____ cups = 1 quart

_____ quart = 1 liter

Section 2:

8 ounces = 1 _____

3 teaspoons = 1 _____

16 tablespoons = 1 _____

1 pint = 2 _____

4 cups = 1 _____

2 pints = 1 _____

4 quarts = 1 _____

1 quart = 32 _____

Teachers Key

Kitchen Equivalents

Dry or Liquid Ingredients		Measuring Fluids	
a dash	= less than 1/8 tsp.	2 cups	= 1 pint
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2 tablespoons = 1 ounce liquid

8 ounces = 1 cup

16 tablespoons = 1 cup

3 teaspoons = 1 tablespoon

4 quarts = 1 gallon

2 pints = 1 quart

16 ounces = 1 pound

4 cups = 1 quart

1 quart + 1/4 cup quart = 1 liter

Section 2:

8 ounces = 1 ***fluid cup***

3 teaspoons = 1 ***Tablespoon***

16 tablespoons = 1 ***cup***

1 pint = 2 ***cups***

4 cups = 1 ***quart***

2 pints = 1 ***quart***

4 quarts = 1 ***gallon***

1 quart = 32 ***fluid ounces***

Name: _____

Hour: _____

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.

Teachers Key

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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