Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date; \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Measuring Stations

Rotate with your kitchen members and mark the sheet as each is competed. Attach the sheets necessary to be graded in order to prepare for the lab.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ *Station #1* – Poster (make one poster per group to hang up in the kitchens

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ *Station #2* – Practice measuring

* 1 cup of brown sugar,
* 1 cup of sifted whit flour
* 1 cup of water

Get signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*Station #3 –* Compete the abbreviation/ Equivalent worksheet with the reading provided.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*Station #4* – Watch the video on proper measuring techniques and write down 5 facts that you have learned on the back of this sheet

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ *Station # 5* – Using the recipe provide show how it would be doubled and halved.

Check off each station as it is competed

Staple all sheets to this one in numerical order please!!!!!!