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

Measuring/ Equivalents/Abbreviation/Substitution

Summary Sheet

Directions: Fill in the chart using the reading provide

The information below shows the measuring equivalents for teaspoons, tablespoons, cups, pints, fluid ounces and more. It also includes the conversions for metric and US systems of measurements.

|  |  |
| --- | --- |
| US Amounts | Conversion  |
| 1 Tablespoon | \_\_\_\_\_\_\_\_ = teaspoons |
| 1/16 Cup | \_\_\_\_\_\_\_\_ = Tablespoon |
| 1/8 Cup | \_\_\_\_\_\_\_\_ = Tablespoons |
| 1/6 Cup  | \_\_\_\_\_\_\_\_ = Tablespoons |
| 1/4Cup  | \_\_\_\_\_\_\_\_ = Tablespoons |
| 1/3 Cup | \_\_\_\_\_\_\_\_ = Tablespoons + \_\_\_\_\_\_\_\_ = teaspoons |
| 3/8 Cup | \_\_\_\_\_\_\_\_ = 8 Tablespoons |
| 1/2 Cup | \_\_\_\_\_\_\_\_ = Tablespoons  |
| 2/3Cup  | \_\_\_\_\_\_\_\_ = Tablespoons + \_\_\_\_\_\_\_\_ = teaspoons |
| 3/4 | \_\_\_\_\_\_\_\_ = Tablespoons |
|  |  |

|  |  |
| --- | --- |
| Amount | Conversion |
| 1 Cup  | \_\_\_\_\_\_\_\_ =teaspoons |
| 1 Cup  | \_\_\_\_\_\_\_\_ = Tablespoons |
| 8 Fluid oz | \_\_\_\_\_\_\_\_ = Cup |
| 1 Pint  | \_\_\_\_\_\_\_\_ = Cups |
| 1 Quart | \_\_\_\_\_\_\_\_ = Pints |
| 4 Cups | \_\_\_\_\_\_\_\_ = 1 Quart |
| 1 Gallon | \_\_\_\_\_\_\_\_ = 4 Quarts |
| 16 oz | \_\_\_\_\_\_\_\_ = Pounds |
| 1 milliliter  | \_\_\_\_\_\_\_\_ = Cubic Centimeters |
| 1 inch  | \_\_\_\_\_\_\_\_ = Centimenters |

|  |  |
| --- | --- |
| Capacity | Weight |
| 1/5 teaspoon | \_\_\_\_\_\_\_\_ = millilers \_\_\_\_\_\_\_\_ = oz \_\_\_\_\_\_\_\_ grams |
| 1 teaspoon | \_\_\_\_\_\_\_\_ = ml \_\_\_\_\_\_\_\_ = Pounds \_\_\_\_\_\_\_\_ = grams |
| 1 Tablespoon | \_\_\_\_\_\_\_\_ = ml |
| 1 oz | \_\_\_\_\_\_\_\_ = ml |
| 1 Cup | \_\_\_\_\_\_\_\_ = ml |
| 1/5 Cups  | \_\_\_\_\_\_\_\_ = ml |
| 2 Cups (1 pint) | \_\_\_\_\_\_\_\_ =ml |
| 4 Cups (1 quart) | \_\_\_\_\_\_\_\_ = liters |
| 4 Quarts (1 Gallon) | \_\_\_\_\_\_\_\_ = liters |
| Capacity | Weight |
| 1 milliliter | \_\_\_\_\_\_\_\_ = teaspoon \_\_\_\_\_\_\_\_ = gram \_\_\_\_\_\_\_\_ = oz |
| 5 milliliter | \_\_\_\_\_\_\_\_ = teaspoon \_\_\_\_\_\_\_\_ = grams \_\_\_\_\_\_\_\_ = oz |
| 15 Milliliters | \_\_\_\_\_\_\_\_ = teaspoon \_\_\_\_\_\_\_\_ = grams \_\_\_\_\_\_\_\_ = pounds |
| 100 Milliliters | \_\_\_\_\_\_\_\_ = fluid oz \_\_\_\_\_\_\_\_ =kilogram \_\_\_\_\_\_\_\_ pounds \_\_\_\_\_\_\_\_ oz |
| 240 Milliliters | \_\_\_\_\_\_\_\_ = Cup |
| 1 Liter | \_\_\_\_\_\_\_\_ = fluid oz \_\_\_\_\_\_\_\_ = cups \_\_\_\_\_\_\_\_ pints \_\_\_\_\_\_\_\_ = Quarts \_\_\_\_\_\_\_\_ = gallons |

Fill in the abbreviation chart: Some may have more than one abbreviation

|  |  |  |
| --- | --- | --- |
| Abbreviation: |  |  |
| teaspoon |  |  |
| Tablespoon |  |  |
| cup |  |  |
| gram |  |  |
| milligram |  |  |
| Few grains |  |  |
| square |  |  |
| pint |  |  |
| quart |  |  |
| Minute (60 seconds) |  |  |
| Hour (60 minutes) |  |  |
| moderate |  |  |
| pinch |  |  |
| dash |  |  |
| ounce |  |  |
| pound |  |  |
| peck |  |  |
| bushel |  |  |
|  |  |  |

1. 1 stick of butter = \_\_\_\_\_\_\_\_ Cups
2. Draw and label the standard measuring cups :
3. Draw and label the standard measuring spoons:
4. How do you use ½ egg in a recipes?
5. How would you measure 3/ 4 cup?
6. How would you measure 1/8 teaspoon?