

1. Dry ingredients, such as flour or sugar are measured in:

2. The sizes of dry ingredient measuring cups are:

3. What steps are used in measuring liquids:

4. What differences are there in measuring brown sugar & granulated sugar?
Explain.

5. What steps are used in measuring dry ingredients?

6. Trace (list) the steps taken in breaking eggs.

7. How are metal spatulas (straight edge) used in measuring?

8. How are rubber spatulas used in measuring?

9. What differences are there in measuring powdered sugar & granulated sugar?

10. A sifter can be used to:
a. _____ b. _____

11. Write the abbreviation for each word: millimeter: _____ tablespoon _____
teaspoon _____ cup _____

12. 3 t. = _____ T 16 T.= _____ C. 1 C = _____ oz.
over

13. A pinch is _____ than $1/8$ t.

14. How do you place the food into the hot oil?

15. What do you do if a grease fire starts? What are some necessary precautions that must be taken?

16. How do you wash your hands before beginning a lab?

17. What do you do before handling food?