Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Hour\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Measuring Basics**

1. What are the standard dry measuring cup sizes?

\_\_\_\_\_\_\_, \_\_\_\_\_\_\_, \_\_\_\_\_\_\_, \_\_\_\_\_\_\_

2. What are the standard measuring spoon sizes?

\_\_\_\_\_\_\_, \_\_\_\_\_\_\_, \_\_\_\_\_\_\_, \_\_\_\_\_\_\_

3. How do you correctly use the liquid measuring cups?

a. Place on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ surface.

b. Get at \_\_\_\_\_\_\_\_\_\_\_\_\_\_ level.

c. Pour so that the \_\_\_\_\_\_\_\_\_\_\_\_\_\_, or slope, is on the correct measuring line.

4. How do you correctly measure brown sugar?

\_\_\_\_\_ T = ½ cup

\_\_\_\_\_ t = 1 T

\_\_\_\_\_ oz = 1 lb

\_\_\_\_\_ fl oz.= 1 cup

5. How do you correctly measure flour?

6. How do you correctly measure all other dry ingredients?

**C:\Users\sdupreeos\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\0EODXWQX\MC900156265[1].wmf**7. What are custard cups used for?

8. How do you correctly use a digital scale?

9. Why do we “zero out” the scale?

10. Match the measurement with its abbreviation.

1. t or tsp
2. T or Tbsp
3. c
4. g
5. oz
6. lb

\_\_\_\_ Tablespoon

\_\_\_\_ teaspoon

\_\_\_\_ cup

\_\_\_\_ pound

\_\_\_\_ ounce

\_\_\_\_ grams