UNDERSTANDING RECIPE CODES

Name _____________________________ Period ____________

What do the following recipe symbols or codes mean?

**NOTE TO TEACHER:** Have students refer to any foods text for recipe dictionary and equivalent charts to search out the answers.

**Some abbreviations found in recipes:**
- lb. ____________
- c. ____________
- Tbsp. ____________
- gal. ____________
- qt. ____________
- min. ____________
- oz. ____________
-˚F. ____________
- T. ____________
- pt. ____________
- tsp. ____________
- hr. ____________

**Some equivalents that are good to know:**
- 1 cup = ___ tablespoons
- 3/4 cup = ___ fluid ounces
- 75 tsp. = ___ tablespoons
- 2 quarts = ___ pints
- 1/2 pound = ___ ounces
- 8 tablespoons = ___ cup
- 1/2 tbsp. = ___ teaspoon
- 1/4 cup = ___ tablespoons
- 1 pound = ___ cups
- 5 gallons = ___ quarts
- 12 fluid ounces = ___ cups
- 72 = ___ dozen
- 3 1/2 hours = ___ minutes
- 1/8 cup = ___ fluid ounces
- 40 ounces = ___ pounds
- 3 teaspoon = ___ tablespoon
- 16 tablespoons = ___ cup
- 1 pound = ___ ounces