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. __ POUND _____________ oz. __ OUNCE __
c. __ CUP _______________ °F. __ DEGREE FAHRENHEIT __
Tbsp. __ TABLESPOON ___________ T. __ TABLESPOON __
gal. __ GALLON _____________ pt. __ PINT __
qt. __ QUART _______________ tsp. __ TEASPOON __
min. __ MINUTE _____________ hr. __ HOUR __

Some equivalents that are good to know:

1 cup = __16__ tablespoons 5 gallons = __20__ quarts
3/4 cup = __6__ fluid ounces 12 fluid ounces = __1.5__ cups
75 tsp. = __25__ tablespoons 72 = __6__ dozen
2 quarts = __4__ pints 3 1/2 hours = __210__ minutes
1/2 pound = __8__ ounces 1/8 cup = __1__ fluid ounces
8 tablespoons = __1/2__ cup 40 ounces = __2.5__ pounds
1/2 tbsp. = __1 1/2__ teaspoon 3 teaspoon = __1__ tablespoon
1/4 cup = __4__ tablespoons 16 tablespoons = __1__ cup
1 pound = __2__ cups 1 pound = __16__ ounces