MEASUREMENTS FOR FOOD PREPARATION

DIRECTIONS: Recipes call for different amounts of ingredients. Can you tell the size of those amounts? Look at the measurements below. Which amount is larger in each set? Draw a line under that amount.

A. Spoons1. 1/4 teasp

- 1. 1/4 teaspoon *or* 1/2 teaspoon
- 2. 1 teaspoon *or* 1/2 teaspoon
- 3. 1 tablespoon *or* 1 teaspoon

- 4. 1/2 teaspoon or 1 tablespoon
- 5. 1 teaspoon or 1/4 teaspoon
- 6. 1 tablespoon or 1/4 teaspoon

B. Cups

- 1. 1 cup or 1/2 cup
- 2. 1/3 cup *or* 1 cup
- 3. 1/3 cup *or* 1/2 cup

- 4. 1/3 cup or 1/4 cup
- 5. 1/4 cup *or* 1/2 cup
- 6. 1 cup or 1/4 cup

C. Ounces and Pounds

- 1. 12 ounces or 12 pounds
- 2. 1 pound or 3/4 pound
- 3. 1/8 pound *or* 1/4 pound

- 4. 4 ounces or 1 pound
- 5. 1 ounce or 2/3 pound
- 6. 3 pounds or 6 ounces

DIRECTIONS: For each of the ingredients listed below reduce the amount to half and double the amounts in the appropriate column.

INGREDIENT	HALF	AMOUNT	DOUBLE
salt		1/8 teaspoon	
pepper		1/4 teaspoon	
honey		1 tablespoon	
soy sauce		2 tablespoons	
shortening		2/3 cup	
powdered sugar		3/4 cup	
flour		1 cup	
granulated sugar		1 1/2 cups	
milk		2 cups (1 pint)	