

Measurement Exam

Draw the gallon man in the space below. Use this to help you with the other Questions.

Volume Measures

Directions: Use the weight/volume information given for each item below to find the volume equivalent of the desired weight measure. Write your answers on the blanks provided.

| Item | Weight/Volume Information | Volume Equivalent |
|---------------------------|---------------------------|-------------------|
| Cooked Rice | 1 lb. = 2½ c. | 4 oz. = _____ |
| Apples, peeled and sliced | 1 lb. = 1 qt. | 2 oz. = _____ |
| Diced Bananas | 1 lb. = 3 c. | 6 oz. = _____ |
| Coconut, shredded | 1 lb. = 6 c. | 12 oz. = _____ |
| Evaporated Milk | 1 lb. = 2 c. | 8 oz. = _____ |

Directions: If 1 lb. of cocoa measures 4 c., find the volume measures for each of the following weights. Write your answers on the blanks provided.

1. 16 oz. = _____ c.

4. 4 oz. = _____ c.

2. 24 oz. = _____ c.

5. 12 oz. = _____ c.

3. 32 oz. = _____ c.

6. 20 oz. = _____ c.

7. What volume measure would you use for 5 oz. of cocoa? _____
8. What volume measure would you use for 6 oz. of cocoa? _____
9. What volume measure would you use for 10 oz. of cocoa? _____
10. What volume measure would you use for 11 oz. of cocoa? _____

Pounds & Ounces

Directions: Change each of the following measures into ounces, pounds, or pounds and ounces. Write your answers on the blanks provided.

1. 6 lbs. = _____ oz.
2. 13 lbs. = _____ oz.
3. 5 lbs. 8 oz. = _____ oz.
4. 8 lbs. 4 oz. = _____ oz.
5. 12 lbs. 12 oz. = _____ oz.
6. 19 oz. = _____ lbs., _____ oz.
7. 32 oz. = _____ lbs.
8. 43 oz. = _____ lbs., _____ oz.
9. 65 oz. = _____ lbs., _____ oz.
10. 75 oz. = _____ lbs., _____ oz.
11. $\frac{1}{2}$ lb. = _____ oz.
12. $\frac{1}{4}$ lb. = _____ oz.
13. $\frac{3}{4}$ lb. = _____ oz.
14. $\frac{1}{8}$ lb. = _____ oz.
15. $\frac{3}{8}$ lb. = _____ oz.
16. 1 pt. = _____ oz.
17. 1 qt. = _____ oz.
18. 1 gal. = _____ oz.
19. 15 lbs. 2 oz. = _____ oz.
20. 19 lbs. 11 oz. = _____ oz.
21. 32 lbs. 6 oz. = _____ oz.
22. 45 lbs. 10 oz. = _____ oz.
23. 53 lbs. 15 oz. = _____ oz.
24. 87 oz. = _____ lbs., _____ oz.
25. 112 oz. = _____ lbs.
26. 158 oz. = _____ lbs., _____ oz.
27. 243 oz. = _____ lbs., _____ oz.
28. 347 oz. = _____ lbs., _____ oz.
29. $\frac{5}{8}$ lb. = _____ oz.
30. $\frac{7}{8}$ lb. = _____ oz.
31. $3\frac{1}{4}$ lbs. = _____ lbs., _____ oz.
32. $8\frac{3}{4}$ lbs. = _____ lbs., _____ oz.
33. $5\frac{5}{8}$ lbs. = _____ lbs., _____ oz.

Converting Equivalents

Directions: Convert the following equivalents. Write your answers on the blanks provided.

1. 32 T. = _____ c.
2. 12 pts. = _____ gal.
3. 4 pts. = _____ qts.
4. 6 t. = _____ T.
5. 24 oz. = _____ lbs.
6. $\frac{1}{2}$ c. = _____ oz.
7. $\frac{1}{4}$ c. = _____ oz.
8. 4 c. = _____ gal.
9. 4 qts. = _____ gal.
10. 8 c. = _____ gal.
11. 4 oz. = _____ t.
12. 24 t. = _____ T.
13. 1 pt. = _____ qt.
14. $1\frac{3}{4}$ qts. = _____ c.
15. 1 c. = _____ T.
16. 1 c. = _____ oz.
17. 6 lbs. sifted flour = _____ c.
18. $\frac{1}{4}$ c. = _____ T.
19. 1 qt. = _____ oz.
20. 6 c. = _____ oz.
21. 1 lb. butter = _____ oz.
22. 1 lb. = _____ oz.
23. 1 T. = _____ t.
24. 9 T. = _____ t.
25. 3 qts. = _____ pts.
26. $\frac{1}{8}$ c. = _____ oz.
27. $\frac{1}{8}$ c. = _____ T.
28. 4 qts. = _____ gal.
29. $\frac{7}{8}$ c. = _____ oz.
30. $\frac{3}{4}$ c. = _____ T.
31. 1 c. = _____ pt.
32. $\frac{1}{2}$ c. = _____ oz.
33. 22 c. = _____ qts.
34. 5 T. = _____ t.
35. 8 pts. = _____ qts.
36. 2 T. = _____ oz.
37. 14 gal. = _____ c.
38. 32 T. = _____ c.

Recipe Conversion

Directions: Convert each of the ingredient amounts in the original recipe to the amount that will be needed for *New Recipe #1* and *New Recipe #2*. Write your answers on the blanks provided.

| | Original Recipe 8 Servings | New Recipe #1 4 Servings | New Recipe #2 16 Servings |
|----------------------------|-------------------------------|-----------------------------|------------------------------|
| <u>Ingredients:</u> | | | |
| Shortening | 2 $\frac{1}{2}$ c | _____ | _____ |
| Sugar | 1 $\frac{1}{3}$ c. | _____ | _____ |
| Vanilla | 1 T. | _____ | _____ |
| Eggs | 2 | _____ | _____ |
| Sifted Cake Flour | 2 $\frac{1}{3}$ c. | _____ | _____ |
| Baking Powder | 3 T. | _____ | _____ |
| Salt | 1 t. | _____ | _____ |
| Milk | 8 oz. | _____ | _____ |
| Syrup | 6 T. | _____ | _____ |
| Pecans | $\frac{3}{4}$ c. | _____ | _____ |

Name: _____

Date: _____

Class: _____

Measurements and Abbreviations

Give me the correct abbreviation for the following measurements:

1. Teaspoon: _____ and _____.

2. Tablespoon: _____ and _____.

3. Ounce: _____

4. Fluid Ounce: _____

5. Cup: _____

6. Pint: _____

7. Quart: _____

8. Gallon: _____

9. Dozen: _____

10. What type of measuring cup would you use to measure $\frac{1}{2}$ cup of milk?

11. What method would you use to measure eggs?

12. To get an accurate measurement of flour what are the two methods most often used and what two types of measuring tools?

a. _____

b. _____

13. How much does a box of butter weigh? _____

How many sticks are in a box? _____

How much does each stick weigh? _____

How many cups are in a box? _____
How many cups are in a stick? _____ Ounces in a Stick? _____
How many tablespoons are in a stick? _____

14. What are the two most common ways to soften butter?

a. _____

b. _____

15. How do you measure butter? _____

16. How many teaspoons are in a tablespoon? _____

17. How many ounces are in a tablespoon? _____

18. How many cups are in a pint? _____ or _____ ounces.

19. How many pints in a quart? _____ or _____ ounces.

20. How many quarts are in a gallon? _____ or _____ ounces.

21. How many ounces are in a pound? _____

22. Describe the process of measuring liquids and list the tool.

23. Why is measuring accurately and reading recipes so important?

24. Standardized Recipes have been tested and proven for accuracy. we follow them to insure the _____ and _____ of our product.