

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

5 gallons = ___ quarts

$\frac{3}{4}$ cup = ___ fluid ounces

12 fluid ounces = ___ cups

75 tsp. = ___ tablespoons

72 = ___ dozen

2 quarts = ___ pints

$3\frac{1}{2}$ hours = ___ minutes

$\frac{1}{2}$ pound = ___ ounces

$\frac{1}{8}$ cup = ___ fluid ounces

8 tablespoons = ___ cup

40 ounces = ___ pounds

$\frac{1}{2}$ tbsp. = ___ teaspoon

3 teaspoon = ___ tablespoon

$\frac{1}{4}$ cup = ___ tablespoons

16 tablespoons = ___ cup

1 pound = ___ cups

1 pound = ___ ounces