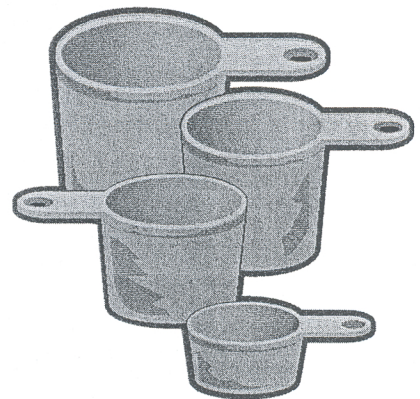


Kitchen Math: Measuring

1. By understanding how to measure _____, _____ and _____, you take the guesswork out of cooking.
2. The two scales for temperature are _____ and _____.
3. The three times to wash when cooking are:
 - A.
 - B.
 - C.
4. The three kinds of measurement are:
 - A.
 - B.
 - C.
5. Estimated measurement is great for foods such as _____.
6. Ratio cooking compares the amount of one ingredient to _____.
7. The most common kind of kitchen measurement in America is the _____ system.
8. One quart is almost a _____.
9. The metric system is based on _____.



10. Measuring tools you find in almost every kitchen are _____,
_____ and _____.
11. Water freezes at _____ Fahrenheit and _____ Celsius.
Water boils at _____ Fahrenheit and _____ Celsius.
12. When measuring dry ingredients, you want to _____,
_____ and _____.
13. If your recipe calls for sifted flour, sift it _____ you measure.
14. Brown sugar, cooked rice and chopped parsley need to be _____
down in measuring cups.
15. When measuring liquids, get down at _____.
16. Measuring spoons are used for both _____ and _____ ingredients.
17. Use the back of a _____ to scrape off dry ingredients when using a
measuring spoon.
18. _____ is when you allow for the weight of a container or wrapper.
19. _____ ingredients do not weigh the same as wet ingredients.
20. A large egg weighs about _____ ounces.
21. Turn pancakes when you see _____.
22. Pancakes take about _____ to cook on the second side.