

## UNDERSTANDING RECIPE CODES

KEY

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. <u>POUND</u>	oz. <u>OUNCE</u>
c. <u>CUP</u>	°F. <u>DEGREE FAHRENHEIT</u>
Tbsp. <u>TABLESPOON</u>	T. <u>TABLESPOON</u>
gal. <u>GALLON</u>	pt. <u>PINT</u>
qt. <u>QUART</u>	tsp. <u>TEASPOON</u>
min. <u>MINUTE</u>	hr. <u>HOUR</u>

### Some equivalents that are good to know:

1 cup = <u>16</u> tablespoons	5 gallons = <u>20</u> quarts
3/4 cup = <u>6</u> fluid ounces	12 fluid ounces = <u>1.5</u> cups
75 tsp. = <u>25</u> tablespoons	72 = <u>6</u> dozen
2 quarts = <u>4</u> pints	3 1/2 hours = <u>210</u> minutes
1/2 pound = <u>8</u> ounces	1/8 cup = <u>1</u> fluid ounces
8 tablespoons = <u>1/2</u> cup	40 ounces = <u>2.5</u> pounds
1/2 tbsp. = <u>1 1/2</u> teaspoon	3 teaspoon = <u>1</u> tablespoon
1/4 cup = <u>4</u> tablespoons	16 tablespoons = <u>1</u> cup
1 pound = <u>2</u> cups	1 pound = <u>16</u> ounces