

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

3/4 cup = ___ fluid ounces

12 fluid ounces = ___ cups

75 tsp. = ___ tablespoons

72 = ___ dozen

2 quarts = ___ pints

3 1/2 hours = ___ minutes

1/2 pound = ___ ounces

1/8 cup = ___ fluid ounces

8 tablespoons = ___ cup

40 ounces = ___ pounds

1/2 tbsp. = ___ teaspoon

3 teaspoon = ___ tablespoon

1/4 cup = ___ tablespoons

16 tablespoons = ___ cup

1 pound = ___ cups

1 pound = ___ ounces