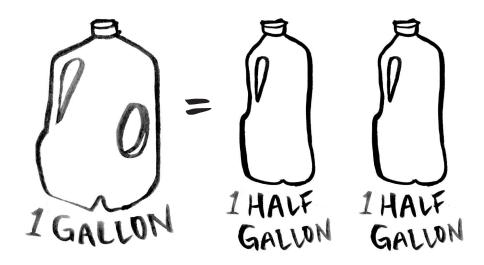
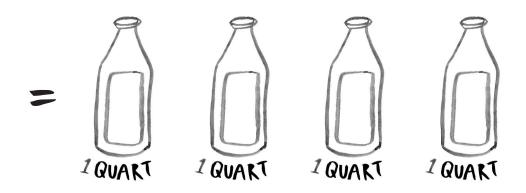
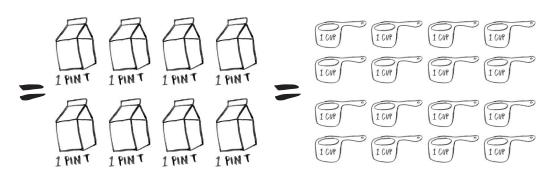
## LIQUID MEASUREMENT Equivalents Chart



## 1 Gallon = 2 Half Gallons = 4 Quarts

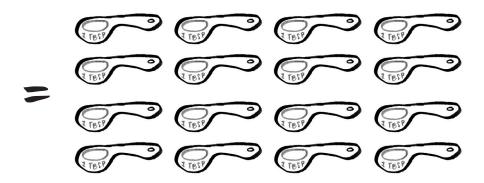


## 4 Quarts = 8 Pints = 16 Cups



## DRY MEASUREMENT Equivalents Chart





#### 1 Tablespoon 💳 3 Teaspoons



#### COMMON ABBREVIATIONS

t. = Teaspoon qt. = Quart

150 = Teaspoon gal = Gallon

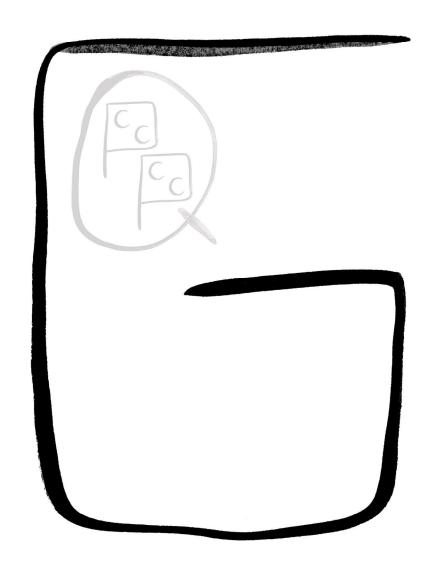
T. = Tablespoon 1b. = Pound

Tbsp. = Tablespoon in. = Inch

pt. = Pint doz. = Dozen = Degree

## MEASUREMENT ORGANIZER

Fill-in This Graphic Organizer to match the Liquid Measurements chart!



## Practice Your Kitchen Math

3 c. chopped onion	How many tablespoons?
1 gal. water	How many cups?
2 qts. of 2% milk	How many pints?
32 Tbsp. cinnamon	How many cups?
2 qt. Vegetable broth	How many gallons?

## KITCHEN EQUIPMENT



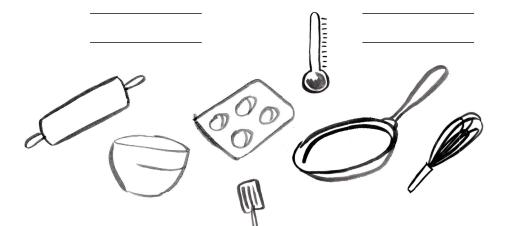
#### MEASURING TOOLS

Dry measure
Liquid Measure
Measuring Spoons



#### APPLIANCES

Blender
Food Processor
Stand Mixer



#### BAKING TOOLS

Mixing Bowls

Pastry Blender

Rolling Pan

Muffin Pan

Pot Holder

Sheet Pan

### COOKING TOOLS

Spoon Cutting Board

Whisk Peeler

Spatula Juicer

Can opener Thermometer

Colander Frying Pan

Tongs Saucepan

# KNIVES AND KITCHEN SAFETY

Chef's Knife Used for:	
Serrated Knife	Used for:
Paring Knife	Used for:
Always use a, make sure it's placed securely on a flat surface.  Only use knives for their intended purpose, never to open or tighten screws.  Wash knives after use, but never place a knife in a of soapy water where it cannot be seen.  Always use, wash, and store knives according to your teacher's instructions.	<ul> <li>SKILLS</li> <li>Practice gripping the knife handle firmly, pinching the blade where it meets the handle between your thumb and first finger, and wrapping the rest of your fingers around the handle.</li> <li>Always cut downward and away from your body, keeping the point of the knife on the cutting board as you chop.</li> <li>If you are cutting a round or wobbly object, slice it in half and place it on</li> </ul>