Kitchen Measurement & Tools					
Name:					
	Date: Period:				
Due date	: Points =				
Abbrevia	tions or Measure:				
COENU	8 19 17 16 OZ				
DOUNP	You'll look for this with meat purchasing				
OANOTESP	3 make a T				
PUC.	OR YOU CALL THIS "C"				
PTNI					
TAUQR	5 pt				
	Hint - there are 4 what in a dollar?				
BOOTALPNSE	7 18 2 12 14 23 26 T or Tbsb				
NOLLAG	Gal or 16 cups				
	dat of 10 cups				
1 2 2 3	4 5 6 7 5 8 9 10 11 8 12 13 14 16 16 5 17				
AA					
12 19 10	19 3 5 20 21 22 28 16				
	th of the clue words.				
	The Hallocide Collection Collection Wall and Salino Ballings				
2	Measure Crossword				
<u> </u>					
Ë VA					
a de					
\$					
	7				
	5				
Across 2. 4 cups (2	nints) = 1				
6. 16 = 1 pound					
7. 5 tablespoons + 1 teaspoon = 1/3 8 or pinch = less than 1/8 teaspoon					
9. cup = ½ pint					
Down  1tablespoons = ½ cup					
3. 3 = 1 tablespoon 4. 4 quarts = 1					
5. 8	= ½ cup				

Measure Ingredients:
<u> </u>
1. Measuring Cups: For liquids usually is
. They can be
in 1, 2, 4, 8 cup sizes.  Dry ingredients and solid ingredients such as
shortening are using a set of cups that stack or "nest" inside one another.
Nesting Measuring cups are made to hold an
amount filled to the top. They
are purchased as a set that contains ¼, 1/3, 1/2 and 1
sizes.
2. Measuring Spoons: Are sold as a
that includes 1/4, 1/2, and 1 teaspoon sizes plus 1
tablespoon size.
3. Liquids: To measure sticky
such as honey, molasses and corn syrup, lightly
spread cup with oil first, or spray with cooking
, so the liquid will be easier to
remove.
4. Dry: For dry ingredients, gently fill the
measuring cup to, using a large spoon. Then level off, using something with a
edge.
5. Solid Fats and Brown Sugar:
down the ingredient and
off if necessary.
6. Shredded Cheese, Cereal & Chopped Nuts:
Fill the measuring cup lightly without packing
down the, and level off.
7. Margarine and Butter in Sticks: Cut off the
amount needed, following
marks on the wrapper.
An eighth of a is 1
tablespoon.
Essential Equipment and Tools
8. Can opener: purchase one that's easy to
after each use.
9. Colander: Is for draining pasta and other foods
after cooking and for fresh
produce after .
10. Cutting Board: boards
can be easily and thoroughly washed.
11. Grater: A box has
different size opening on each side for
cheese or vegetable
12. Kitchen Scissors or Shears: Good for fresh herbs.

13. Knives - There are three good knives:					
, chefs and all-purpose cutting.					
14. Measuring Cups and Spoons: Measuring					
accurately ensures success.  15. Mixing bowl: A large mixing bowl can					
15. Mixing bowl: A large mixing bowl can as a salad bowl.					
16. Potato Masher: You'll need this for making					
potatoes.					
17. Spatula: It is great for					
chicken breasts.					
18. Rubber Spatula: For					
the last bit of food out					
of mixing bowls.					
19. Spoon, Large Metal: Use to stir					
20. Spoon, Slotted: Use to					
solid foods out of cooking					
liquids.					
21. Spoon - Wooden: for					
mixing. It is especially good for stirring					
foods.					
22. Strainer: for draining of					
fruit of vegetables.					
23. Thermometer, Meat: An easy way to be sure					
meats is properly.					
24. Timer: To ensure that your foods are cooked to					
26 Tangs for Cookings Especially good to year					
25. Tongs for Cooking: Especially good to use when food.					
when food.  26. Vegetable Brush: Use to					
celery and potatoes.					
27. Peeler: Use to a thin					
peel from vegetables and fruit.					
28. Whisk: Great for					
eggs.					
All about Knives					
29. Invest in good to make					
food preparation easy, fast and efficient. Sharp					
knives are the easiest and to					
use. You'll need a paring knife, a chef's knife and a					
multipurpose knife with a					
edge.					
30. Paring knife: Has a small blade, 2 ½ to 3					
inches long, and a or					
pointed tip.					
31. Chef's knife: Has a heavy, blade.					
32. Multipurpose Knife: Has a					
32. Multipurpose Knife: Has a					
or serrated edge. Its					
An We					



Pots and Pans					
Pots & Pans: Sizes range from 1 to 4					
33. Sauce pans: Pans with a nonstick finish require plastic or coated to					
prevent scratching the surface of the pan.					
34. Skillet: Used for					
vegetables, panfrying meats and stir-frying almost					
any food. A smaller skillet, about 8 inches in					
diameter, is nice to have when cooking smaller					
quantities.					
35. Dutch oven: Used when cooking pot					
or stew in the oven.					
Pans for Baking					
The dimensions of a pan are often given on its					
bottom. If the are not					
at the bottom, measure across the bottom to					
determine the size.					
36. Square Baking Pan: an 8 or 9					
square pan.					
37. 13+9 inch Rectangular Pan: Some main dishes					
and C					
38. 9 inch Round Pan: One of the most popular					
sizes for baking layer					
39. Cookie Sheet: Available in an					
of sizes.					
40. Nine inch. Pie Pan: not only for pies but also					
· · · · · · · · · · · · · · · · · · ·					
for meat loaf or small cuts of meat and					
. If you are uncertain					
about the size of your pie pan, measure across the					
top of the pan, excluding theedge.					
41. Name the following below:					
TI. I TRAINE ON TO INCOME.					

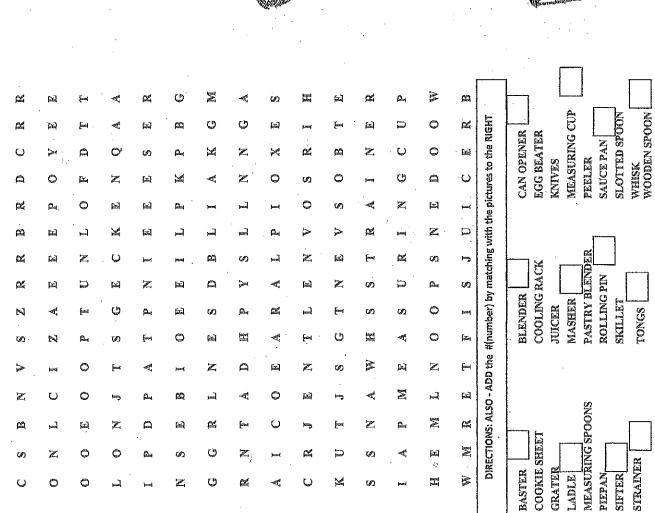
## BAKING REQUIRES MEASUREMENT

Directions: - find the hidden items in the picture below & circle with a dark pen. One is done for you.



Mary and John bake whenever they can. Today they are making sugar cookies, but who knows what they might bake tomorrow? Help them find the extra ingredients, baked goods, and kitchen tools hiding in this picture. You are looking for a **fork**, **pretzel**, **tablespoon**, **teacup**, **muffin**, **stick of butter**, **strawberry**, and a **slice of pie**.

## Kitched Equipment Word SEarger



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