MEASURING LIQUIDS

The baker measures liquid by volume; this volume is then converted to weight (Figure 7-7). One pint is equal to 1 lb for liquids such as oil, water, milk, and eggs. Other substances such as molasses and honey weigh more. Ingredients that are heavier, such as molasses or honey, are measured by weight rather than by volume (Figure 7-8).

LEARNING ACTIVITY 7-2

Use graduated measuring containers. Convert the following to lb and oz

1. Pint measure filled to third line _______ lb _______ oz
2. Quart measure filled to first line _______ lb _______ oz
3. Half gallon measure filled 1 1/2 times _______ lb _______ oz
4. Gallon measure filled to second line _______ lb _______ oz
5. Pint measure filled 2 1/4 times _______ lb _______ oz

Liquid Measures and Weight Comparisons

1 lb
2 lbs.
Quart
2 lbs.
Half-gallon
4 lbs.
Gallon
8 lbs.

Comparison

2 Pints
(1 Pt. = 1 lb)
1 Quart
(1 Qt. = 2 lbs.)

4 Pints
(1 Pt. = 1 lb)
2 Quarts
(1 Qt. = 2 lbs.)
1 Half gallon
(Half gal. = 4 lbs.)

8 Pints
(1 Pt. = 1 lb)
4 Quarts
(1 Qt. = 2 lbs.)
2 Half gallons
(1/2 Gal. = 4 lbs.)
1 Gallon
(1 Gal. = 8 lbs.)

Figure 7-8 Weights and measures.
LEARNING ACTIVITY 7-1

Balance the bakers balance beam scale and weigh these quantities of sugar in sequence, then add the total weight of the sugar:

Step 1: Measure 1 lb-14 oz
Step 2: Add 2 lb-9 oz
Step 3: Add 7 1/2 oz
Step 4: Add 14 oz
Step 5: Add 23 oz

After all 5 steps have been completed see how many lb are on the right platform and how many oz are on the bar.

_________ lb ___________ oz