

I suggest having students complete doubling row first. Go over it as a class. Repeat with "half" row.

Chart 2 Measuring Equivalents

Directions: For each ingredient listed below, students will cut the amount in *half* and *double* the amounts in the appropriate column; accompany with the proper measuring abbreviation. Students may refer to the *Conversion Table (Student Edition, p. vi)* for the most accurate measuring amounts.

Name _____ Period _____ Kitchen Unit _____

| Ingredient | HALF | Amount | DOUBLE |
|--------------------|-----------------|---------------------------|------------------|
| salt | Pinch | 1/8 teaspoon | 1/4 tsp |
| pepper | Pinch | 1/4 teaspoon | 1/2 tsp |
| vanilla | 1/4 tsp | 1/2 teaspoon | 1/4 tsp |
| baking soda | 1/2 tsp | 1 teaspoon | 1/2 tsp |
| baking powder | 1/2 (+) 1/4 t | 1 1/2 teaspoons | 1 T |
| honey | 1 1/2 t | 1 tablespoon | 2 T |
| soy sauce | 1 Tbsp | 2 tablespoons | 1/4 C |
| bread crumbs | 2 Tbsp | 4 tablespoons (1/4 cup) | 1/2 C |
| peanut butter | 1/4 C | 8 tablespoons (1/2 cup) | 1 C |
| cornmeal | 2 T | 1/4 cup | 1/2 C |
| quick-cooking oats | 2 T (+) 2 t | 1/3 cup | 1/3 C (+) 1/3 C |
| brown sugar | 1/4 C | 1/2 cup | 1 C |
| shortening | 1/3 C | 2/3 cup | 1 1/3 C |
| powdered sugar | 1/4 C (+) 2 T | 3/4 cup | 1 1/2 C |
| flour | 1/2 C | 1 cup | 2 C or 1 pint |
| granulated sugar | 1/2 C (+) 1/4 C | 1 1/2 cups | 3 C |
| milk | 1 C | 2 cups (1 pint) | 4 C or 1 qt |
| water | 2 C | 4 cups (1 quart) | 2 qt or 1/2 gal |
| butter | 1 T | 2 tablespoons | 1/4 C |
| margarine | 2 T | 4 tablespoons (1/2 stick) | 1/2 C or 1 stick |