

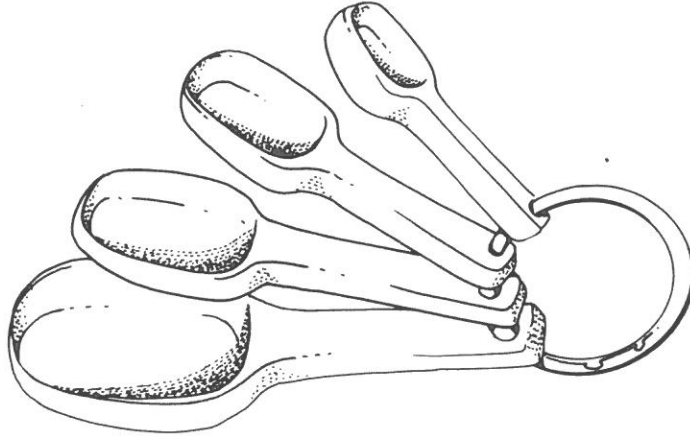
CAN YOU PERFORM THESE SKILLS? (2)



Measuring 2

- 1** Take out your measuring spoons and look at them.
Label the following diagram according to the size of the spoon.

- _____ (_____ mL)
 _____ (_____ mL)
 _____ (_____ mL)
 _____ (_____ mL)

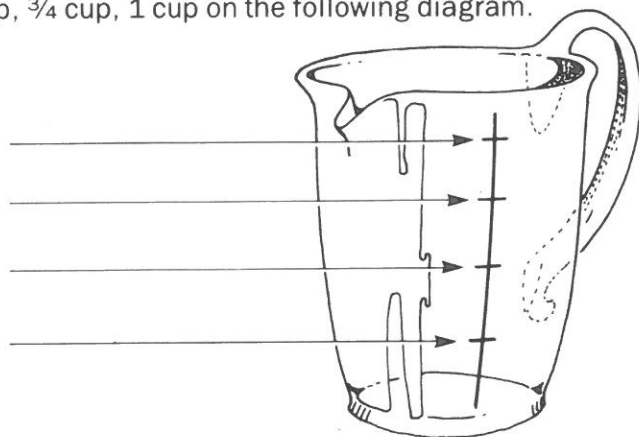


- 2** Explain how to measure:
 a a level teaspoon of sugar _____

 b a rounded teaspoon of sugar _____

- 3** Describe how to measure the following:
 a 10 mL of sugar _____
 b 1½ tablespoons of flour _____

- 4** Take out your measuring jug and look at it.
Label ¼ cup, ½ cup, ¾ cup, 1 cup on the following diagram.



1 cup = _____ mL

- 5** Measuring jugs are used to measure _____ ingredients.
 All measurements should be read at _____ level.
 Make sure that the jug is sitting on a _____ surface.
- 6** Describe how you would measure the following:
 a 200 mL of water _____
 b ¼ cup of water _____

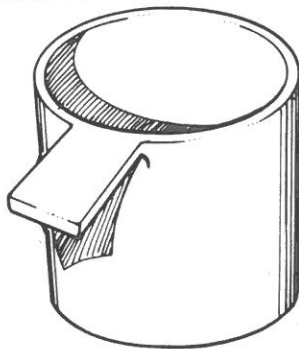
CAN YOU PERFORM THESE SKILLS? (1)

SKILL

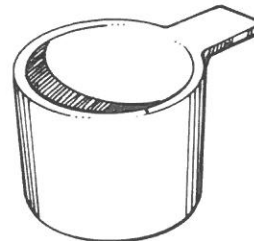


Measuring 1

- 1 Take out your measuring cups and look at them.
Label the following diagrams according to the size of the cup.



_____ cup



_____ cup



_____ cup



_____ cup

- 2 Measuring cups are used to measure dry ingredients.
Explain how to measure 1 level cup of flour.

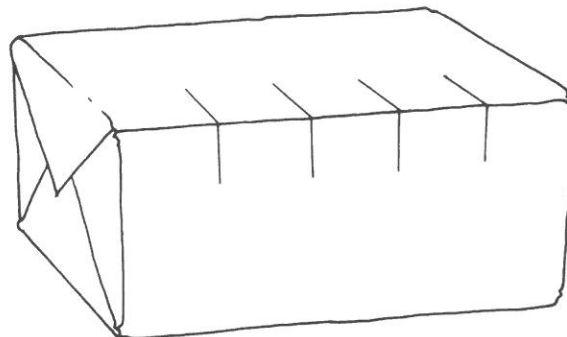
- 3 Describe how you would measure the following:

- a $1\frac{3}{4}$ cups of flour _____
- b $\frac{2}{3}$ cup of flour _____
- c 2 cups of flour _____

- 4 Complete the following:

- a 2 cups of icing sugar = _____ grams.
- b _____ cup/s of coconut = 95 grams.
- c When weighing or measuring dry ingredients you should be very _____.

- 5 On the diagram below, show how you would measure out 100 grams of butter.



250 grams of butter