

ABBREVIATIONS

tsp or t = TEASPOON

Tbsp or T = TABLESPOON

C = CUP

PT = PINT

QT = QUART

GAL = GALLON

/ OR OZ = OUNCES

OR LB = POUND

VOL = VOLUME

FL = FLUID OUNCE

F = FAHRENHEIT

C = CELSIUS

* 32 DEGREES FAHRENHEIT =
0 DEGREES CELSIUS

LIQUID VOLUME

1 TBSP = 3 TSP = 0.5 FL OZ

1/8 CUP = 2 TBSP = 1 FL OZ

1/4 CUP = 4 TBSP = 2 FL OZ

1/3 CUP = 5 TBSP = 2.5 FL OZ

1/2 CUP = 8 TBSP = 4 FL OZ

3/4 CUP = 12 TBSP = 6 FL OZ

1 CUP = 16 TBSP = 8 FL OZ

1/2 PINT = 1 CUP = 8 FL OZ

1 PINT = 2 CUPS = 16 FL OZ

1 QUART = 2 PINTS = 32 FL OZ

1 GALLON = 4 QUARTS = 128 FL OZ

DRY INGREDIENTS

WHEN IT COMES TO DRY INGREDIENTS I PERSONALLY LIKE TO USE MY SCALE AND WEIGH EVERYTHING WHEN I CAN.

OUNCES TO DECIMAL

I LIKE USING FRACTIONS ESPECIALLY WHEN I AM CREATING A MASTER FORMULA. IT ALLOWS ME THE ABILITY TO CHANGE SERVING SIZES ON FLY!

$$1 \text{ OZ} = .0625$$

$$2 \text{ OZ} = .125$$

$$3 \text{ OZ} = .1875$$

$$4 \text{ OZ} = .25$$

$$5 \text{ OZ} = .3125$$

$$6 \text{ OZ} = .375$$

$$7 \text{ OZ} = .4375$$

$$8 \text{ OZ} = .50$$

$$9 \text{ OZ} = .5625$$

$$10 \text{ OZ} = .625$$

$$11 \text{ OZ} = .6875$$

$$12 \text{ OZ} = .75$$

$$13 \text{ OZ} = .8125$$

$$14 \text{ OZ} = .875$$

$$15 \text{ OZ} = .9375$$

$$16 \text{ OZ} = 1$$

MORE ON THIS LATER

