**Name:                                            Class Period:**

**Unit 1 Test: Measuring, Cooking Terms, Kitchen Management**

Match the correct measuring description with the ingredient.   
1.  \_\_\_\_\_Spoon in measuring cup and level.                    A. Liquids  
2.  \_\_\_\_\_Pack in dry measuring cups or use water-displacement method   B. Flour  
3.  \_\_\_\_\_Smash lumps, scoop with measuring spoon and level.        C. Sugar and salt  
4.  \_\_\_\_\_Place on flat surface & check at eye level                D. Semi-Solids  
5.  \_\_\_\_\_Scoop and level                         E. Baking Soda

Match the equivalences.   
6.  \_\_\_\_\_3 teaspoons A. 1 gallon  
7.  \_\_\_\_\_16 Tablespoons B. 1 quart

8.  \_\_\_\_\_4 cups C. 1 cup  
9.  \_\_\_\_\_16 ounces D. 1 pound (lb.)  
10. \_\_\_\_\_4 quarts E. 1 Tablespoon

11.  A half of a pound would be:  
    a. 2 ounces    b. 4 ounces    c. 8 ounces    d. 16 ounces

12. A stick of butter is equal to:  
    a. 1/8 cup    b. 1/4 cup    c. 1/2 cup    d. 3/4 cup

13.  What is 2/3 cup doubled?  
    a. 1/3 cup    b. 3/3 cup    c. 1 1/3 cup    d. 2 2/3 cup

14.  A half-gallon would be:  
    a. 1 quart    b. 2 quarts    c. 3 quarts    d. 4 cups

15. **Cut 1 Tablespoon in half**. **How would you measure it?** (using the tools in our kitchens, which are: 1 Tablespoon, 1 teaspoon, ½ teaspoon, and ¼ teaspoon).

  a. ½ Tablespoon    b. 1 teaspoon         c. 1 ½ teaspoons     d. 2 teaspoons  
  
Write in the Abbreviations:

16. \_\_\_\_\_\_\_cup  
17. \_\_\_\_\_\_ pound                      
18. \_\_\_\_\_\_Tablespoon                  
19. \_\_\_\_\_\_teaspoon                  
20. \_\_\_\_\_\_fluid ounce               

Match the cooking term with the correct definition: (1.4)  
21. \_\_\_\_To heat just below the boiling point                    A.  Fold  
22. \_\_\_\_To cook in a skillet in a small amount of fat.                B.  Cut-in  
23. \_\_\_\_To beat rapidly to add air.                        C.  Sauté          
24. \_\_\_\_To combine fat into flour with a pastry blender.            D.  Simmer  
25. \_\_\_\_To gently mix two ingredients by gently turning             E.  Whip

one part over another.

Match the picture of the cooking equipment to its name:

26. \_\_\_\_\_\_\_Straight-edge spatula A.

27. \_\_\_\_\_\_\_ Pastry blender B.

28. \_\_\_\_\_\_\_ Rubber scraper C.

29. \_\_\_\_\_\_\_Turner D.

30. \_\_\_\_\_\_\_ Saucepan E.

**Bonus Points (3 possible):** Cut the following ingredients in half, and write the amounts in the most efficient measurable form:

1 1/3 c. shortening =\_\_\_\_\_\_\_\_\_\_ c.

3/4 c. sugar    =\_\_\_\_\_\_\_\_\_\_c. + \_\_\_\_\_\_\_\_\_\_\_T.

1 ½ c. flour =\_\_\_\_\_\_\_\_\_\_c.