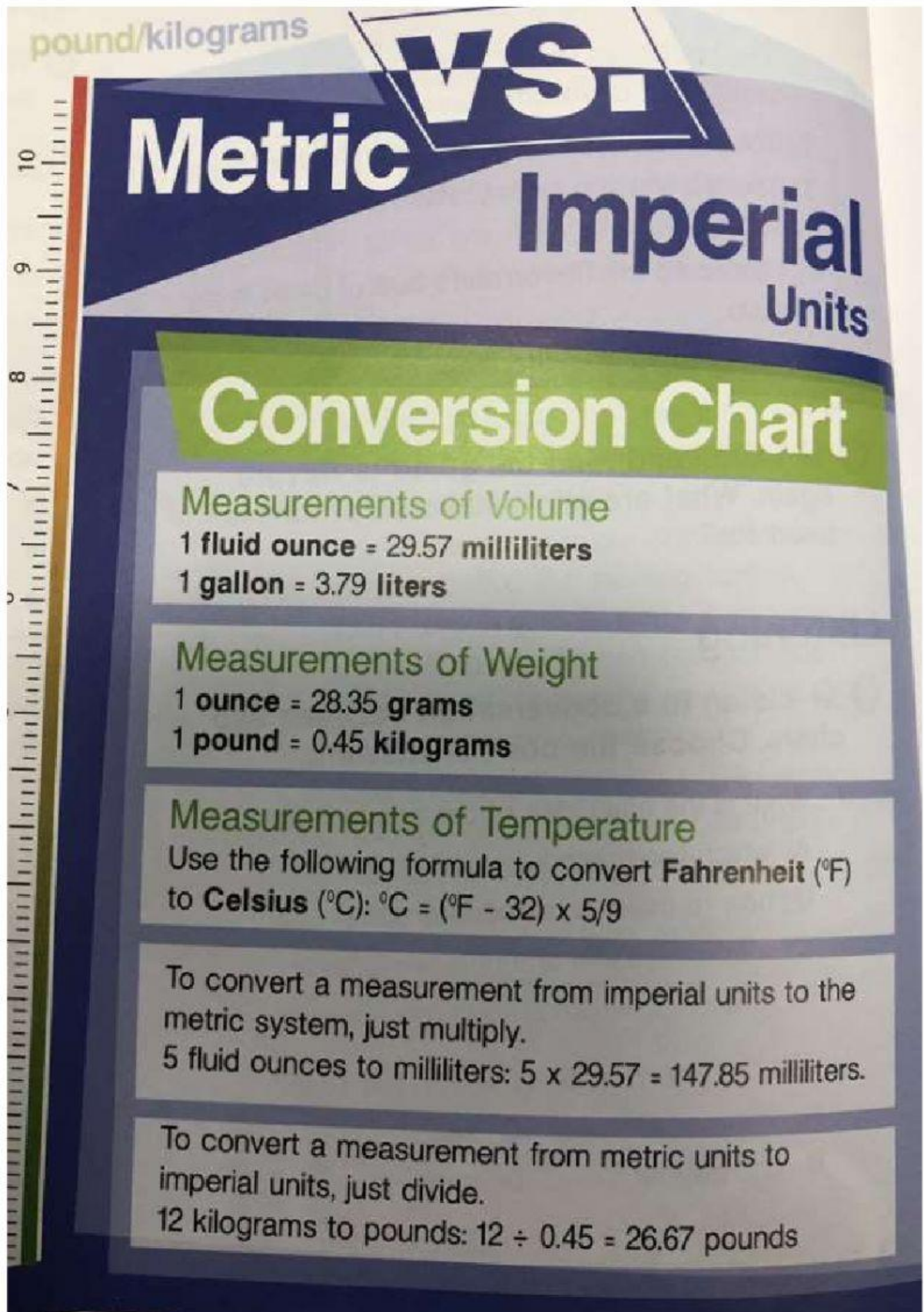




1. Match the words (1-6) with the definitions (a-f)

1. ____ gallon

4. ____ milliliter

2. ____ pound

5. ____ kilogram

3. ____ Celsius

6. ____ Fahrenheit

A a metric unit of weight

B an imperial unit of volume

C based on boiling at 212 degrees

D an imperial unit of weight

E based on boiling water 100 degrees

F a metric unit of volume

4 Read the sentence pairs. Choose which word or phrase best fits each blank.

1 ounces / fluid ounces

A Use a measuring cup to measure _____.

B Use a scale to measure _____.

2 liter / gram

A A _____ is a smaller amount than a gallon

B A _____ weighs less than a pound.

3 imperial / metric

A The _____ system uses the gallon.

B The _____ system uses the kilogram.

Jammie's Cookbook



Introduction to Imperial Measurements

The easiest way to ruin a **recipe** is to measure ingredients incorrectly.

You likely need **pints** for main ingredients. If you only have **cups**, two cups **equal** one pint. Secondary ingredients often require **tablespoons**. Concentrated ingredients like spices typically call for the even smaller **teaspoon**.

Some terms are tricky because they do not refer to precise amounts. Use roughly a tablespoon when a recipe calls for a **spoonful**. A **dash** refers to the amount you can pick up with your thumb and forefinger. A **pinch** is about half a dash, and a **smidgen** is about half a pinch. The smallest amount you can reasonably add is a **drop**.

Place the words from the word bank under the correct headings.

Cup smidgen pint dash
Spoonful tablespoon teaspoon

Large exact units	Small exact units	Inexact units