- 1. Choose the correct abbreviation for "liter". (Use table 1, page I-28)
 - □ lit. □ Ltr □ Ltr

2. Which common can size has an average weight or fluid measure of 14 to 16 oz? (Use table 2, page I-30)

No. 10	No. 300
No. 1 (Picnic)	No. 3 Cyl

3. No. 2 cans usually come packed with _____ cans per case. (Use table 3, page I-31)

24	72
6	36

- You are making fruit salad. Your recipe calls for two No. 10 cans of diced pears in juice. You only have No. 300 cans of diced pears in juice. How many No. 300 cans do you need to replace two No. 10 cans? Write your answer below. (Use table 4, page I-35)
- You have adjusted a recipe to increase the yield. The adjusted recipe now calls for 7.94 pounds of flour. Before giving this recipe to your staff, you want to change 7.94 pound to a more convenient measurement. Change 7.94 pounds to its "pound and ounce" equivalent. Write your answer below. (Use table 5, page I-36)

6.	What fraction is equivalent to 0.375? (Use table 6, page	e I-37	7)
	□ 2/3		7/16
	□ 1/4		3/8

- You analyze a recipe for homemade beef and vegetable stew. The analysis reveals that each portion of stew contains .39 cups of vegetables.
 True or False: Each portion of stew contributes 3/8 cup of vegetables. (Use table 7, page I-37)
- 8. Convert .59 gallons to cups. (Use table 8, page I-39)

□ 4.32 cups

- □ 15 ¼ cups □ 9 ½ cups
 - Cannot convert gallons to cups

9. You have a recipe that calls for 8 ½ pints of water. You want to convert this to a metric measurement. Convert 8 ½ pints to liters. Write your answer below. (Use table 9, page I-40)

10. Fill in the blank: 8 oz is equivalent to ______ grams. (Use table 10, page I-41)

11. How many milliliters are in ½ cup? (Use table 11, page I-41)

118.295	8
236.59	946.36

12. You adjust a recipe so it produces a greater yield. The recipe now calls for 5-1/3 tablespoons baking powder. Convert 5-1/3 tablespoons to a more practical cup measurement. Write your answer below. (Use table 12, page I-42)

Portion size listed on recipe:	Scoop size necessary to serve portion size listed on recipe:
¼ cup	a) 30
2 tablespoons	b) 6
2/3 cup	c) 16
3/8 cup	d) 10

13. Match the following: (Use table 13, page I-43)

- 14. True or False: A 6 ounce ladle is equivalent to approximately ¼ cup. (Use Table 14, page I-44)
- 15. Fill in the blank: A 4 ounce measuring/serving spoon (also known as a spoodle) provides about a _____ cup of food. (Use table 15, page I-45)

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