






# KITCHEN MEASUREMENTS CONVERSION CHART

## DRY WEIGHTS

				
½ oz	1 tbsp	⅙ C	15 g	-
1 oz	2 tbsp	⅓ C	28 g	-
2 oz	4 tbsp	⅒ C	57 g	-
3 oz	6 tbsp	⅓ C	85 g	-
4 oz	8 tbsp	½ C	115 g	¼ lb
8 oz	16 tbsp	1 C	227 g	½ lb
12 oz	24 tbsp	1½ C	340 g	¾ lb
16 oz	32 tbsp	2 C	455 g	1 lb

## EGG TIMER


<b>Soft</b> 5 min.
<b>Medium</b> 7 min.
<b>Hard</b> 9 min.

## OVEN TEMP

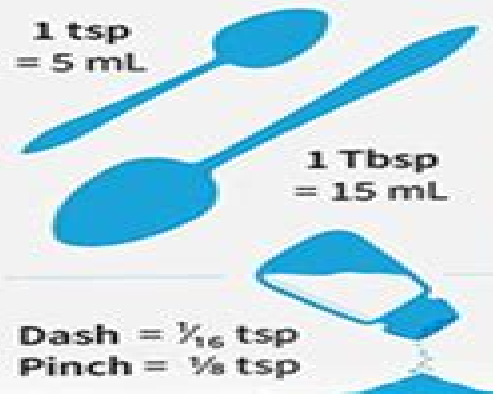
°F	°C	Gas Mark
500 -	-260	Ⓐ 10
475 -	-240	Ⓐ 9
450 -	-230	Ⓐ 8
425 -	-220	Ⓐ 7
400 -	-200	Ⓐ 6
375 -	-190	Ⓐ 5
350 -	-180	Ⓐ 4
325 -	-170	Ⓐ 3
300 -	-150	Ⓐ 2
275 -	-140	Ⓐ 1
250 -	-120	Ⓐ ½
225 -	-110	Ⓐ ¼

*For fan-forced ovens, reduce by 65°F | 20°C*

## LIQUID CONVERSIONS



## LIQUID VOLUMES



						
1 oz	6 tsp	2 tbsp	30 mL	⅙ C	-	-
2 oz	12 tsp	4 tbsp	60 mL	⅓ C	-	-
2 ⅓ oz	16 tsp	5 tbsp	80 mL	⅒ C	-	-
4 oz	24 tsp	8 tbsp	120 mL	½ C	-	-
5 ⅓ oz	32 tsp	11 tbsp	160 mL	⅔ C	-	-
6 oz	36 tsp	12 tbsp	177 mL	¾ C	-	-
8 oz	48 tsp	16 tbsp	240 mL	1 C	½ pt	¼ qt
16 oz	96 tsp	32 tbsp	470 mL	2 C	1 pt	½ qt
32 oz	192 tsp	64 tbsp	950 mL	4 C	2 pt	1 qt

# Culinary Math Conversions

**Wayne Gisslen**



## **Culinary Math Conversions:**

*Culinary Math* Linda Blocker, Julia Hill, 2007-09-04 Step by step methods for understanding foodservice math and using it appropriately in the kitchen P 4 of cover *Math for the Professional Kitchen* The Culinary Institute of America (CIA), Laura Dreesen, Michael Nothnagel, Susan Wysocki, 2013-07-29 Essential math concepts for professional chefs and culinary students Ideal for students and working professionals Math for the Professional Kitchen explains all the essential mathematical skills needed to run a successful profitable operation From scaling recipes and converting units of measure to costing ingredients and setting menu prices this book provides a thorough understanding of the crucial math concepts used in the restaurant and foodservice industry Written by three veteran math instructors from The Culinary Institute of America the book utilizes a teaching methodology based on daily in classroom practice The entirety of the standard culinary math curriculum is covered including conversions determining yields purchasing portioning and more Vital mathematical concepts are reinforced with easy to understand examples and review questions The book is accompanied by instructor support materials including an Instructor s Manual a Respondus test bank and PowerPoint lecture notes This is a thorough comprehensive main text for culinary students as well as a great kitchen reference for working professionals A good chef needs a firm grasp of basic math skills in order to cook well and achieve financial success and that makes Math for the Professional Kitchen the ultimate math resource for every kitchen and every culinary classroom **Culinary Math** Julia Hill, Linda Blocker, Wayne Gisslen, CIA Staff, NRA Educational Foundation Staff, Le Cordon Bleu Chefs Staff, 2004-11-01 Used by culinary professionals and students around the country this book presents proven step by step methods for understanding foodservice math and using it appropriately in the kitchen Written by former instructors at The Culinary Institute of America it is filled with examples and sample problems that connect math skills to real world situations This edition has been expanded with new material on topics such as inventory yield percent and statistics It also includes revised practice problems in each chapter to help develop and exercise problem solving skills *Math for the Professional Kitchen* Culinary Institute of America (CIA) Staff, The Culinary Institute Of America, 2012-04-30 **The Making of a Chef** Michael Ruhlman, 2009-03-31 Well reported and heartfelt Ruhlman communicates the passion that draws the acolyte to this precise and frantic profession The New York Times Book Review Just over a decade ago journalist Michael Ruhlman donned a chef s jacket and houndstooth check pants to join the students at the Culinary Institute of America the country s oldest and most influential cooking school But The Making of a Chef is not just about holding a knife or slicing an onion it s also about the nature and spirit of being a professional cook and the people who enter the profession As Ruhlman now an expert on the fundamentals of cooking recounts his growing mastery of the skills of his adopted profession he propels himself and his readers through a score of kitchens and classrooms in search of the elusive unnameable elements of great food Incisively reported with an insider s passion and attention to detail The Making of a Chef remains the most vivid and compelling memoir of a professional culinary education on record

*Fearless Fresh Cooking Cheat Sheets* Stephanie Stiavetti, 2017-10-20 Fearless Fresh Cooking Cheat Sheets were designed with ease and creativity in mind This set of cooking cheat sheets contains 16 pages of done for you culinary math and conversions There are 16 charts total Automatic conversion to half a recipe US measurement conversions to metric as well as metric back to US US volume dry and liquid conversions from cups to ounces and back again Conversion tables showing how many teaspoons are in a cup how many tablespoons are in a pint and every other imaginable US measurement conversion Weight conversions in ounces pounds grams and kilograms Fractions to decimals yikes Baking pan sizes and conversions how much batter CAN you fit in a cake pan What if you double the recipe Colorful visual charts to explain US liquid measurements i e how many tablespoons in an ounce Visual explanation of temperature fluctuations and conversions Oven temperature conversions including Fahrenheit Celsius and gas marks Egg butter and cream volume to weight conversions General baking ingredient conversions from weight to volume      Math for the Professional Kitchen The Culinary Institute of America (CIA), Laura Dreesen, Michael Nothnagel, Susan Wysocki, 2013-10-07 Essential math concepts for professional chefs and culinary students Ideal for students and working professionals Math for the Professional Kitchen explains all the essential mathematical skills needed to run a successful profitable operation From scaling recipes and converting units of measure to costing ingredients and setting menu prices it covers crucial information that will benefit every foodservice provider Written by three veteran math instructors from The Culinary Institute of America the book utilizes a teaching methodology based on daily in classroom practice The entirety of the standard culinary math curriculum is covered including conversions determining yields purchasing portioning and more Vital mathematical concepts are reinforced with easy to understand examples and review questions This is a thorough comprehensive main text for culinary students as well as a great kitchen reference for working professionals Math for the Professional Kitchen will be an invaluable resource not only in the classroom but also in the kitchen as students embark on their professional careers where math skills play a crucial role in the ever important bottom line      *Culinary Math 3e with Culinary Artistry Set* Linda Blocker, 2008-10-06 Culinary Math Math skills are an essential part of the day to day job functions of the professional chef This book is designed to teach the culinary student or professional all the tools necessary to manage daily restaurant operations with maximum efficiency and profitability Well organized and easy to use the book presents proven step by step methods for understanding food service math concepts and their practical applications in the kitchen The authors begin with a review of math basics including fractions decimals rounding and percents as well as an overview of customary U S and metric kitchen measurements More advanced chapters include directions on conversions calculating yield percents determining edible portion costs recipe costs and beverage costs purchasing and converting recipe yields Each chapter includes a clear set of outlined objectives as well as practice problems to help readers develop their skills Appendices include formulas measurement equivalency charts problem answers and a blank food cost form In addition this revised edition will

include input from prominent industry leaders 35 all new photographs 150 new practice problems and a companion website all designed to help students apply basic math skills to the field of kitchen management In Culinary Artistry Dornenburg and Page provide food and flavor pairings as a kind of steppingstone for the recipe dependent cook Their hope is that once you know the scales you will be able to compose a symphony Molly O Neil in The New York Times Magazine The husband and wife writing team of Andrew Dornenburg and Karen Page he is a chef she a journalist has produced four books in the past six years and these are the best place to experience the cult of the New American chef The New Yorker In this ambitious guidebook to the current state of culinary art in American restaurants the authors offer a comprehensive flavor catalog of comestibles that constitutes a palate pleasing palette of the spectrum of gustatory stimuli They flesh out long lists with reflections and observations on the craft of cooking by some of the world s most illustrious chefs both historical and contemporary These philosophical ruminations give the up and coming chef an understanding of the evolution of taste in the past half century by comparing the classic tastes of France s Fernand Point with the tastes of current celebrity chefs such as Alice Waters and Rick Bayless Booklist *Techniques of Healthy Cooking* The Culinary Institute of America (CIA),2013-03-27 The authoritative guide to healthy cooking in the modern professional kitchen In today s health conscious culinary environment diners expect much more than just delicious food They expect nutritious well balanced meals made with wholesome ingredients Chefs in every sector of the food industry whether at fine dining establishments or cafeteria kitchens should be prepared to address those concerns with a variety of healthier dining options This updated new edition of Techniques of Healthy Cooking includes the latest dietary guidelines and healthy cooking techniques It also covers a wide range of health and environment related topics of concern to today s diners such as organic ingredients local sourcing farm to fork initiatives and much more All recipes here have been revised to include more whole ingredients sustainable foods and a wide range of substitution options This new edition features nearly 500 recipes for virtually any meal or occasion including 150 all new recipes for this edition More than 150 full color photographs of ingredients techniques and plated dishes are included in this new edition The Culinary Institute of America explores the latest on topics such as locally sourced food farm to fork initiatives and food safety Learn how to create dishes for vegan vegetarian gluten free and lactose free diners With the latest information and a huge variety of recipes Techniques of Healthy Cooking is the perfect source for exciting flavorful and healthful food *Chef*,2008 *The National Culinary Review* ,1984 *PC Magazine* ,1999 **Baking Terms, Measurements & Abbreviations** Nancy L. Benton,2014-03-27 Cooking Baking Terms Measurements Abbreviations is one of the most important cooking compendiums you will need in your kitchen It teaches and provides quick access to just about every cooking measurement abbreviation cup measurements food measurement abbreviations recipe measurement abbreviations metric measurement abbreviations cooking measurement conversion chart and measurement equivalents It provides information as to all conversions cooking ware sizes and their conversions definitions of the most common cooking

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