## Weighing and measuring

Use equipment in your kitchen to help you to complete the following tasks:

1) Liquids: The cup holds $\qquad$ ml . There are $\qquad$ lines between 100 and 200 ml . 1 L is $\qquad$ ml . To measure liquid accurately I need to
2) Scales: A small bowl weighs $\qquad$ g. A knife, fork and spoon weigh g. The biggest weight on the scales is $\qquad$ .When weighing I need to
$\qquad$
$\qquad$
3) Measuring with spoons I can fit $\qquad$ teaspoons in 1 dessert spoon. I can fit
$\qquad$ teaspoons in 1 tablespoon. If 1 teaspoon is 5 ml a dessert spoon is $\qquad$ ml and a tablespoon is $\qquad$ ml .
4) Metric and imperial: There are $\qquad$ g in 1 oz . There are $\qquad$ oz in
 11 b and $\qquad$ g in kg . 1 pint is 568 ml . We now use metric because


## Cooking : Cooker Activities

1. Name 3 examples of food that can be cooked on the hob
2. A safety rule for using the hob is
3. Name 2 examples of snacks that can be cooked under the grill
4. A safety rule for using the grill is
5. Name 4 dishes that can be baked in the oven
6. Oven temperatures range from $\qquad$ ${ }^{\circ} \mathrm{C}$ for a cool oven to $\qquad$ ${ }^{\circ} \mathrm{C}$ for a hot oven.
7. A safety rule for using the oven is
