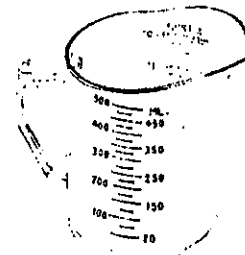


MEASURING LIQUIDS

The baker measures liquid by volume; this volume is then converted to weight (Figure 7-7). One pint is equal to 1 lb for liquids such as oil, water, milk, and eggs. Other substances such as molasses and honey weigh more. Ingredients that are heavier, such as molasses or honey, are measured by weight rather than by volume (Figure 7-8).



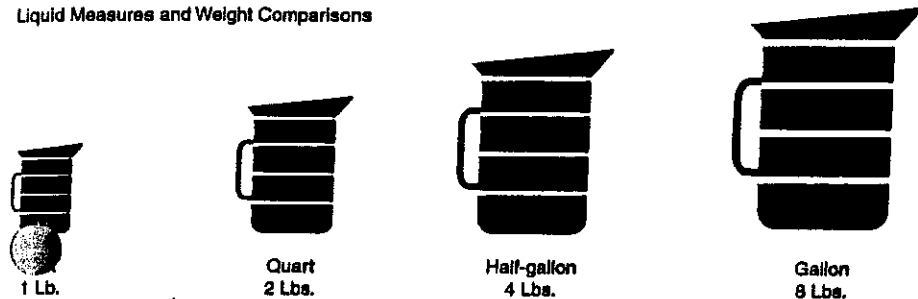
Liquid Measuring Cup
Figure 7-7 Graduated container.

LEARNING ACTIVITY 7-2

Use graduated measuring containers. Convert the following to lb and oz

1. Pint measure filled to third line _____ lb _____ oz
2. Quart measure filled to first line _____ lb _____ oz
3. Half gallon measure filled 1 1/2 times _____ lb _____ oz
4. Gallon measure filled to second line _____ lb _____ oz
5. Pint measure filled 2 1/4 times _____ lb _____ oz

Liquid Measures and Weight Comparisons



Comparison

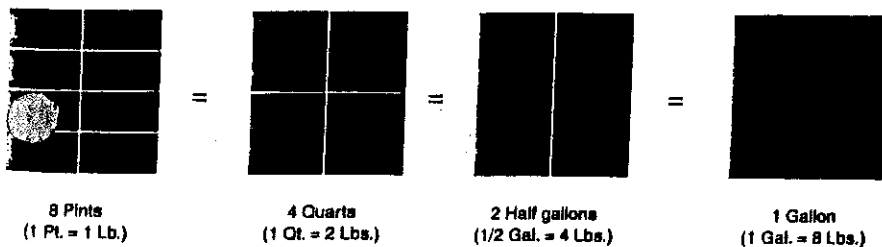
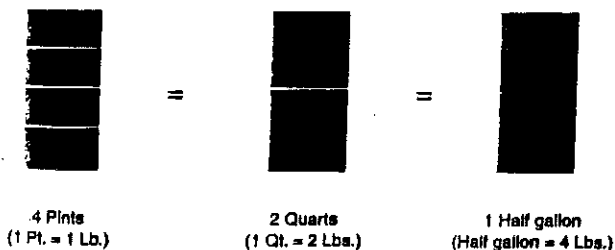
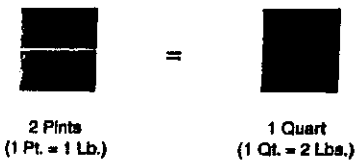


Figure 7-8 Weights and measures.

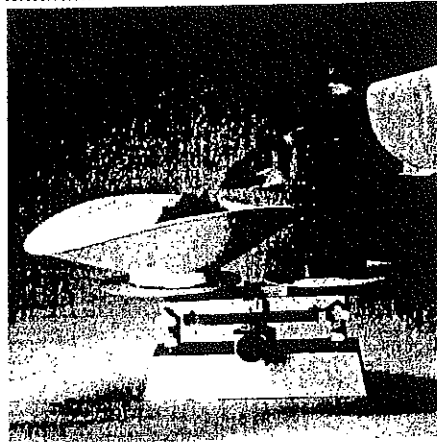


Figure 7-1 Balance beam.

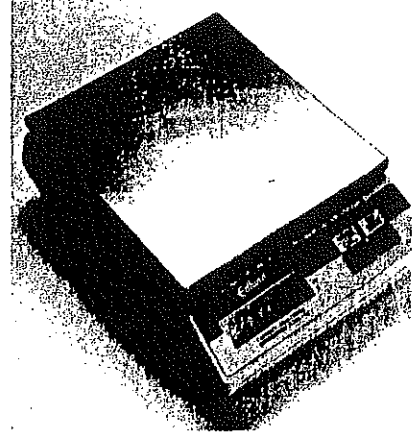


Figure 7-2 Digital scales.

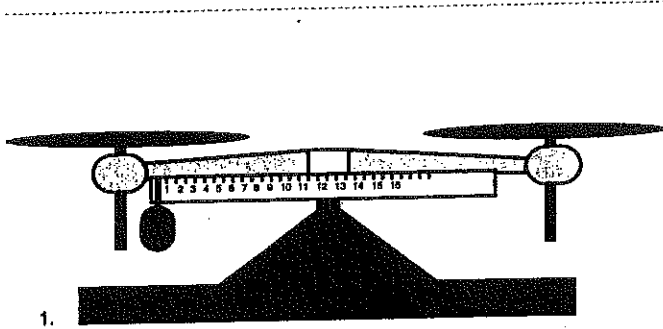


Figure 7-3 Balanced scale.

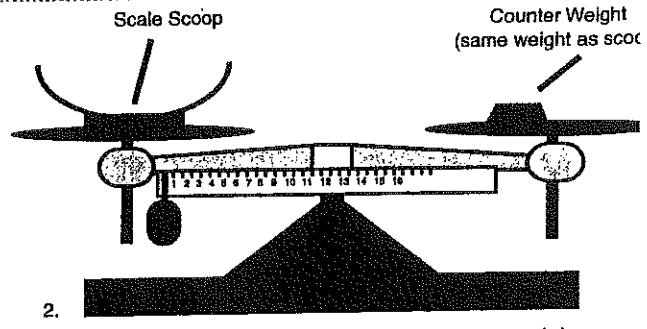


Figure 7-4 Scale balanced with scoop and counter weight.

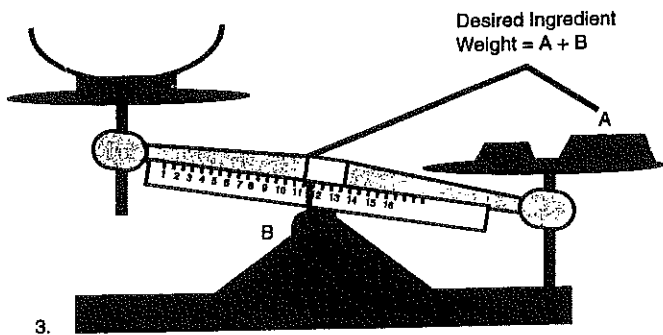


Figure 7-5 Scale with the desired weight.

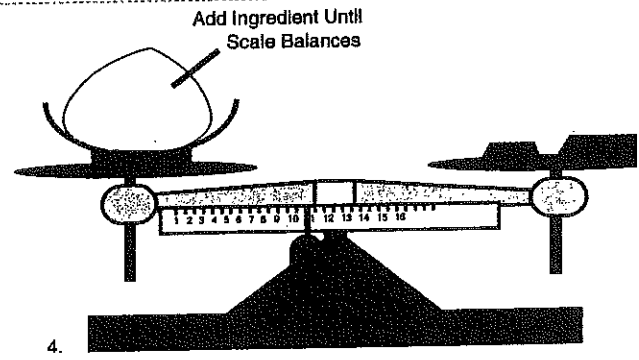


Figure 7-6 Balancing the scale.

LEARNING ACTIVITY 7-1

Balance the bakers balance beam scale and weigh these quantities of sugar in sequence, then add the total weight of the sugar

- Step 1: Measure 1 lb-14 oz
- Step 2: Add 2 lb-9 oz
- Step 3: Add 7 1/2 oz
- Step 4: Add 14 oz
- Step 5: Add 23 oz

After all 5 steps have been completed see how many lb are on the right platform and how many oz are on the bar.

_____ lb _____ oz