

# ***Cooking Measurement***

## ***Conversions***

### ***Teaspoon & Tablespoon Measures***

Dash or pinch =  $>1/8$  tsp

$1\text{-}1/2$  tsp =  $1/2$  Tbsp

3 tsp = 1 Tbsp;  $1/2$  fl oz

$4\text{-}1/2$  tsp =  $1\text{-}1/2$  Tbsp

2 Tbsp =  $1/8$  C; 1 fl oz

4 Tbsp =  $1/4$  C; 2 fl oz

8 Tbsp =  $1/2$  C; 4 fl oz

12 Tbsp =  $3/4$  C; 6 fl oz

16 Tbsp = 1 C; 8 fl oz;  $1/2$  pt

### ***Metric Volume Conversions***

1 ml =  $1/5$  tsp

5 ml = 1 tsp

15 ml = 1 Tbsp

60 ml =  $1/4$  C; 2 fl oz

80 ml =  $1/3$  C

125 ml =  $1/2$  C; 4 fl oz

160 ml =  $2/3$  C

180 ml =  $3/4$  C; 6 fl oz

250 ml = 1 C; 8 fl oz

# Converting Recipe Sizes

**Murdoch, Murdoch Books Test Kitchen**

## Converting Recipe Sizes:

Professional Cooking, College Version Wayne Gisslen, 2010-01-19 This is the best selling undergraduate food preparation textbook in the marketplace It has a long standing reputation for being comprehensive yet easy for students to understand and follow Wayne Gisslen s reputation for being able to simply yet comprehensively communicate information to beginning chefs is unsurpassed Professional Cooking Seventh Edition includes videos that will help further illustrate the correct techniques in the kitchen On top of that there are over 100 new recipes some with particular emphasis on international cooking Enhanced visual program includes over 220 new color photos including plated dishes procedures and products Approximately 100 new recipes have been added for a total of 650 recipes plus another 600 variations More focus on international recipes and variations Enhanced topical coverage on such things as food science molecular gastronomy international recipes and culinary maths Chapter 10 Understanding Meats now includes all information on meat fabrication in one convenient place Up to date nutrition guidelines Thoroughly revised and enhanced CulinarE Companion Recipe Management software contains all recipes from the book and 90 bonus recipes The software is available through download with the registration code in the back of the book 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 Essentials of Professional Cooking Wayne Gisslen, 2015-03-23 Essentials of Professional Cooking Second Edition focuses on fundamental cooking procedures and techniques functions of ingredients and desired results to empower the reader with the keen understanding necessary to prepare virtually any dish to perfection without relying solely on a recipe Specially constructed to meet the on the job demands of food service managers the streamlined approach of Essentials of Professional Cooking Second Edition extends the benefits of this material to students and professionals in hospitality management and food service management **Professional Cooking for Canadian Chefs** Wayne Gisslen, Mary Ellen Griffin, Le Cordon Bleu, 2006 Wayne Gisslen s Professional Cooking for Canadian Chefs has helped train hundreds of thousands of professional chefs with clear in depth instruction on the critical cooking theories and techniques successful chefs need to meet the demands of the professional kitchen Now with 1 200 recipes and more information than ever before this beautifully revised and updated edition helps culinary students and aspiring chefs gain the tools and confidence they need to succeed as they build their careers in the field today **Food, Labor, and Beverage Cost Control** Edward E. Sanders, 2020-06-01 Thorough coverage of food and beverage cost control strategies that can be taken from the classroom to the workplace The material presented in this book represents a thorough coverage of the most essential cost control categories There are 14 chapters within the six cost analysis sections of the Operating Cycle of Control The sections flow in a logical sequence that presents a path for understanding cost control from menu concept to financial reporting The six cost analysis sections are self contained so that the reader student can go to any section for specific cost control procedures Therefore the book can be taken from the

classroom to the workplace New to this edition Clearly defined chapter learning objectives with end of chapter discussion questions that can assess readers students level of comprehension Project exercises following each chapter that are designed to test applied knowledge Restaurant Reality Stories that reflect upon what often occurs in restaurant businesses are appropriately placed within each of the 6 sections of the Operating Cycle of Control Mobile foodservice food trucks and trailers is presented in the Appendix Restaurant Case and concludes with a project exercise to create a food truck menu as well as operational and marketing plans for a mobile foodservice as an additional business revenue source for the existing three tiered restaurant operation case Key Cost and Analysis Formulas Quick Reference

**The Professional Chef** The Culinary Institute of America (CIA),2011-09-13 The bible for all chefs Paul Bocuse Named one of the five favorite culinary books of this decade by Food Arts magazine The Professional Chef is the classic kitchen reference that many of America s top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works Now the ninth edition features an all new user friendly design that guides readers through each cooking technique starting with a basic formula outlining the method at a glance offering expert tips covering each method with beautiful step by step photography and finishing with recipes that use the basic techniques The new edition also offers a global perspective and includes essential information on nutrition food and kitchen safety equipment and product identification Basic recipe formulas illustrate fundamental techniques and guide chefs clearly through every step from mise en place to finished dishes Includes an entirely new chapter on plated desserts and new coverage of topics that range from sous vide cooking to barbecuing to seasonality Highlights quick reference pages for each major cooking technique or preparation guiding you with at a glance information answering basic questions and giving new insights with expert tips Features nearly 900 recipes and more than 800 gorgeous full color photographs Covering the full range of modern techniques and classic and contemporary recipes The Professional Chef Ninth Edition is the essential reference for every serious cook *Professional Cooking* Wayne Gisslen,2018-04-19 The Ninth Edition of Professional Cooking reflects the changing nature of our understanding of cooking and related fields such as food safety nutrition and dietary practices as well as new thinking about how best to teach this material What has not changed is the core material that focuses on the essentials the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen and the development of manual skills to apply this knowledge

**Professional Cooking, EMEA Edition** Wayne Gisslen,2019-01-07 The Ninth Edition of Professional Cooking reflects the changing nature of our understanding of cooking and related fields such as food safety nutrition and dietary practices as well as new thinking about how best to teach this material What has not changed is the core material that focuses on the essentials the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen and the development of manual skills to apply this knowledge

**Hospitality and Catering** Anamika Varma,2024-12-15 Hospitality and Catering Industry Insights delves into

the core aspects of the catering and hospitality industry This book covers historical developments and professional dimensions providing a comprehensive overview of the sector We discuss crucial factors such as hygiene kitchen safety consumer and environmental protection along with the nutritious elements work planning and the various types of equipment and machines commonly used in kitchens We also focus on calculating nutritional values emphasizing the importance of healthy food The book highlights globally recognized food items ingredients and services provided in hotels and restaurants We cover the basics of cooking menu preparation pricing and popular dishes worldwide Additionally we explore marketing strategies and the management of food companies giving readers a global perspective of the food industry This book offers a detailed look at various aspects of hospitality and catering making it an essential resource for students and professionals alike

**School Food Service Journal** ,1980 On Cooking Sarah R. Labensky,Alan M. Hause,1995 For introductory courses in general culinary arts and food and beverage programs Attractively designed and extensively illustrated with color photographs line drawings charts and sidebars this introduction to cooking and food preparation presents information that is relevant to today s student chef It emphasizes an understanding of cooking fundamentals focuses on the preparation of fresh ingredients and provides information on other relevant topics such as food history and food chemistry Quantity Food Preparation California. Food Service Office,1967 Course workbook Quality, Quantity Cuisine ,1976 Tables and Formulas ,1983 The Essential Guide to Cake Decorating Murdoch,Murdoch Books Test Kitchen,2007-02 A must have guide for any cake decorator with step by step photographs and extensive instructions *Quality, Quantity Cuisine* Harriet Johnston,1976 **Computerized Quantity Recipe Adjustment and Consolidated Food Ordering for a Hospital Food Service Production Section** Jane Frances Sager,1967 *Recipe Conversion for Microwave* Barbara Methven,1979

*Basics of Quantity Food Production* Jo Marie Powers,1979 Developing skills that ensure quality food involves the entire process of production planning through the analysis of all food processing steps from purchase to service The flow of food through a kitchen must be examined Production planning is essential to have more time to devote to operations Production must be viewed as a sequential process Predicting raw product costs helps control cost of food served Cooking techniques for meat short order sandwich breakfast vegetable salad bakeshop and special diet preparations are discussed Special food problems of flavor awareness sanitation and microbiological control preparation of manufactured and convenience foods and meeting special dietary needs are examined **The Boat Galley Cookbook: 800 Everyday Recipes and Essential Tips for Cooking Aboard** Carolyn Shearlock,Jan Irons,2012-09-28 No matter what anyone tells you boat cooking IS different from cooking ashore The space is smaller there s no grocery store 5 minutes away you have fewer prepared foods and electric appliances and food storage is much different Despite cruising different oceans we Jan and Carolyn both faced the same challenges eating well while having time to enjoy all the other great aspects of cruising We love to snorkel swim kayak explore and just sit and admire the view We learned with the cookbooks we both had aboard and wished for information that

wasn't available like when Jan ended up with a frozen chicken complete with head and feet and no instructions on how to cut it up. When we couldn't get foods such as sour cream, English muffins, spaghetti sauce or yogurt, we adapted recipes to make our own. Other times we experimented with substituting ingredients; maybe the result wasn't identical but it was still tasty. We ended up with over 150 substitutions and dozens of make-it-yourself options. As we traded recipes and knowledge with each other, we realized we were compiling information that became *The Boat Galley Cookbook*: 800 recipes made from readily obtainable ingredients with hand utensils, including numerous choices to suit every taste, not just one cake but 20, 16 ways to prepare fish, 10 regional barbecue sauces and so on. Step-by-step directions to give even non-cooks the confidence they can turn out tasty meals without prepared foods. Detailed instructions on unfamiliar things like making yogurt and bread, grilling virtually every food imaginable, preparing and cooking freshly caught fish and seafood, cutting up and boning meat, cooking in a Thermos and baking on the stove top as well as lots of tips on how to do things more easily in a tiny moving kitchen. All this in an easy-to-navigate format including side tabs on the Contents to help you find your way and extensive cross-reference lists at the end of each chapter. Quick Reference Lists provide idea starters, suggestions of included recipes for such categories as Mexican, Asian and Potluck. *The Boat Galley Cookbook* is designed to help you every step of the way. We hope it becomes a trusted reference on your boat and a source of many enjoyable meals.

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