## Conversions and Equivalents

| Cooking Measurement Conversions | Liquid Conversions |
| :---: | :---: |
| 1 Cup $=16$ Tablespoons or 48 tsp. <br> 3/4 Cup = 12 Tablespoons <br> 2/3 Cup = 10 Tablespoons + 2 tsp. <br> 1/2 Cup = 8 Tablespoons <br> 1/3 Cup $=5$ Tablespoons +1 tsp. <br> 1/4 Cup = 4 Tablespoons <br> 1/8 Cup = 2 Tablespoons <br> 1 Tablespoon = 3 tsp. <br> 1 Pint $=2$ Cups <br> 1 Quart = 2 Pints or 4 Cups | 2 Tablespoons $=1$ ounce <br> $1 / 4$ Cup $=2$ ounces <br> $1 / 3$ Cup $=2-2 / 3$ ounces <br> $1 / 2$ Cup $=4$ ounces <br> $2 / 3$ Cup $=5-1 / 3$ ounces <br> $3 / 4$ Cup $=6$ ounces <br> 1 Cup $=8$ ounces <br> $1-1 / 4$ Cup $=10$ ounces <br> $1-1 / 3$ Cup $=10-2 / 3$ ounces <br> $1-1 / 2$ Cup $=12$ ounces <br> $1 / 2 / 3$ Cup $=13-1 / 3$ ounces <br> $1 / 3 / 4$ Cup $=14$ ounces <br> 2 Cup $=1$ Pint $=16$ ounce |
| Temperature <br> Fahrenheit (F) = Celsius (C) | Metric to US Conversions |
| $\begin{aligned} -10^{\circ} \mathrm{F} & =-233^{\circ} \mathrm{C} \text { (freezer storage) } \\ 32^{\circ} \mathrm{F} & =0^{\circ} \mathrm{C} \text { (water freezes) } \\ 68^{\circ} \mathrm{F} & =20^{\circ} \mathrm{C} \text { (room temperature) } \\ 205^{\circ} \mathrm{F} & =96.1^{\circ} \mathrm{C} \text { (water simmers) } \\ 212^{\circ} \mathrm{F} & =100^{\circ} \mathrm{C} \text { (water boils) } \end{aligned}$ | $\begin{aligned} & 1 \text { millimeter }=1 / 5 \text { teaspoon } \\ & 15 \text { millimeters }=1 \text { tablespoon } \\ & 30 \text { millimeters }=1 \text { fluid ounce } \\ & 100 \text { millimeters }=3.4 \text { fluid ounces } \\ & 237 \text { millimeters }=1 \text { cup } \\ & 1 \text { liter }=4.2 \text { cups } \end{aligned}$ |

