

Name _____

Chef's Kitchen Conversions

Conversion Key (Use as Needed)

1 cup = 8 fl oz 1 pint = 2 cups 1 quart = 2 pints 1 gallon = 4 quarts

1 gallon = 16 cups 1 quart = 4 cups 1 pint = 16 fl oz

A. Kitchen Basics

1. A soup recipe calls for **6 cups** of broth. How many **pints** is that? _____
2. You need **2 quarts** of milk. How many **cups** is that? _____
3. The chef pours **1 gallon** of sauce. How many **quarts** is that? _____
4. A smoothie mix uses **3 pints** of yogurt. How many **cups** is that? _____



B. Restaurant Recipes

5. A large punch bowl holds **2.5 gallons** of fruit juice. How many **cups** is that? _____
6. The pastry chef mixes **12 quarts** of batter. How many **gallons** is that? _____
7. You have **48 ounces** of cream. How many **cups** is that? _____
8. A drink dispenser contains **16 cups** of lemonade. How many **gallons** is that? _____

C. Catering Conversions

9. A caterer needs **10 gallons** of soup. How many **pints** is that? _____
10. The kitchen has **40 pints** of ice cream. How many **gallons** is that? _____

Bonus Challenge

11. The chef must prepare **6.5 gallons** of tomato sauce. How many **quarts, pints, and cups** is that total? _____