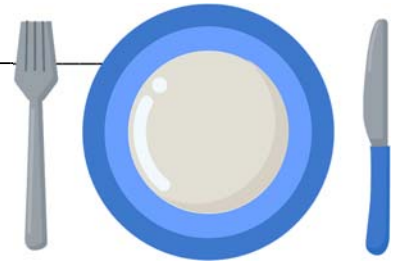


Name _____



Cooking Across Continents

Conversion Key (Use as Needed)

$$1 \text{ kg} = 1000 \text{ g}$$

$$1 \text{ g} = 0.001 \text{ kg}$$

$$1 \text{ lb} = 16 \text{ oz}$$

$$1 \text{ ton} = 2000 \text{ lb}$$

$$1 \text{ kg} \approx 2.205 \text{ lb}$$

$$1 \text{ lb} \approx 0.454 \text{ kg}$$

$$1 \text{ oz} \approx 28.35 \text{ g}$$

$$1 \text{ g} \approx 0.035 \text{ oz}$$

A. Metric Conversions

1. A French pastry recipe calls for **500 grams of flour**. How many **kilograms** is that? _____
2. A German bread uses **2.75 kilograms of dough**. How many **grams** is that? _____
3. A bar of Belgian chocolate weighs **250 grams**. How many **kilograms** is that? _____
4. A spice jar contains **45 grams** of cinnamon. Convert to **kilograms**. _____

B. Customary Conversions

5. An American pancake recipe uses **48 ounces of batter**. How many **pounds** is that? _____
6. A turkey weighs **18 pounds**. How many **ounces** is that? _____
7. A delivery truck carries **2 tons** of rice. How many **pounds** is that? _____
8. A small bag of almonds weighs **24 ounces**. Convert to **pounds**. _____

C. International Kitchen Conversions

9. A British recipe calls for **1.2 kilograms of sugar**. How many **pounds** is that? _____
10. A Mexican chef uses **10 ounces of chocolate**. How many **grams** is that? _____

Bonus Challenge

11. A Japanese sushi chef uses **3.5 kilograms of fish**. How many **ounces** is that? _____