

Name _____



Measure Switch

Directions: Read the recipe. Convert each measurement to the new unit and write your answer.

Citrus Marinade Recipe

Ingredients:

- 1 cup orange juice
- 4 tablespoons olive oil
- 2 tablespoons soy sauce
- 3 teaspoons garlic powder
- 1 teaspoon black pepper

Use these **conversion facts**:

- 1 cup equals 16 tablespoons
- 1 tablespoon equals 3 teaspoons
- 1 cup equals 48 teaspoons

Part One: Tablespoons and Teaspoons

1. Convert **1 cup of orange juice** into tablespoons.
2. Convert **4 tablespoons of olive oil** into teaspoons.
3. Convert **3 teaspoons of garlic powder** into tablespoons.

Part Two: Metric Thinking

Use this estimate: 1 cup is about **240 milliliters**.

4. About how many milliliters are in **1 cup of orange juice**?
5. About how many milliliters are in **2 tablespoons of soy sauce**? (Hint: First convert to teaspoons, then estimate.)

Part Three: Recipe Reasoning

Why is it important to **convert units correctly** when reading or adjusting recipes?
