

Chef's Math

1. Medium beef is cooked to _____ degrees F.
2. One gallon equals _____ fl oz.
3. One clove of garlic is equal to _____ minced.
4. A substitute for one cup of yogurt is one _____ of _____ and 1 _____ of lemon juice.
5. It takes _____ to _____ egg whites to make a cup.
6. _____ heat in an oven is 350-375 degrees Fahrenheit.
7. It takes _____ cups of batter to fill a large muffin pan.
8. Eggs will last _____ in the shell.
9. You should have _____ of cold cuts for a party of 40 people.
10. Butter will last for _____ weeks in a refrigerator.
11. 4 oz of chocolate will grate to make _____.
12. 1 Tbsp. of vinegar can be substituted with _____ lemon juice.
13. 1 medium apple makes _____ of sliced.
14. 1 cup equals _____ tablespoons.
15. "Flour, sifted", means measure _____ then _____.
16. When using a 500 watt microwave oven, you should add _____ seconds to each minute.
17. _____ equals 2 fl. ounces.
18. Chicken should be broiled _____ inches from heat source.
19. Melons will last _____ days in a refrigerator.
20. Buy _____ to _____ oz. of boneless beef per dinner guest.
21. A broiler is like an indoor barbecue except that a barbecue emits heat from the _____ and a broiler heats from _____.
22. You should roast pork at _____ degrees F.
23. Raw poultry will last _____ days in a refrigerator.
24. When freezing liquids, leave about a _____ head space for expansion.