## Converting to Metrics

Volume Measurement Conversions

| Cups | Tablespoons | Teaspoons | Milliliters |
| :--- | :--- | :--- | :--- |
|  |  | 1 tsp | 5 ml |
| $1 / 16$ cup | 1 tbsp | 3 tsp | 15 ml |
| $1 / 8$ cup | 2 tbsp | 6 tsp | 30 ml |
| $1 / 4$ cup | 4 tbsp | 12 tsp | 50 ml |
| $1 / 3$ cup | $51 / 3 \mathrm{tbsp}$ | 16 tsp | 75 ml |
| $1 / 2$ cup | 8 tbsp | 24 tsp | 125 ml |
| $2 / 3$ cup | $102 / 3 \mathrm{tbsp}$ | 32 tsp | 150 ml |
| $3 / 4$ cup | 12 tbsp | 36 tsp | 150 ml |
| 1 cup | 16 tbsp | 48 tsp | 250 ml |

## Weight Conversion Measurements

| US | Metric |
| :--- | :--- |
| 1 ounce | 28.4 grams $(\mathrm{g})$ |
| 8 ounces | 227.5 g |
| 16 ounces (1 pound) | 455 g |

## Cooking Temperature Conversions

| Celsius/Centigrade | $\mathrm{F}=(\mathrm{C} \times 1.8)+32$ |
| :--- | :--- |
| Fahrenheit | $\mathrm{C}=(\mathrm{F}-32) \times 0.5555$ |

Zero degrees Celsius and $100^{\circ} \mathrm{C}$ are arbitrarily placed at the melting and boiling points of water, while Fahrenheit establishes $0^{\circ} \mathrm{F}$ as the stabilized temperature when equal amounts of ice, water, and salt are mixed. So, for example, if you are baking at $350^{\circ} \mathrm{F}$ and want to know that temperature in Celsius, the following calculation will provide it: $\mathrm{C}=(350-32)$ $\mathrm{x} 0.5555=176.66^{\circ} \mathrm{C}$.

