

Chapter 1 and 2 Review

1. Chef added $2\frac{1}{2}$ cups of water, $4\frac{3}{4}$ cups of broth and 2 tbsp of cream to the soup. How many ounces of soup does chef have?
2. Chef asks you to spread pâté on each of 350 hors d'oeuvres. Each hors d'oeuvre has a $1\frac{1}{2}$ tsp of pâté. How many cups of pâté are required?
3. There are 32 sheet cakes that measure 36 inches long by 24 inches wide and are $1\frac{3}{4}$ inches tall on the edges. Chef needs $\frac{1}{8}$ inch thick green icing on the sides and top. A cup of icing applied $\frac{1}{8}$ thick spreads over 115.5 square inches of cake. How many gallons of icing do you need?
4. Chef is making 2 inch wide lasagna noodles for dinner. Chef places the first row long ways in the 14 inch by 10 inch pan and the second row side ways. There are seven layers of noodles. How many feet of noodles are required for 10 lasagnas?
5. Chef has 25 gallons of special wine punch at the wedding. Each of the guests cup holds 2.75 fluid ounces and the wedding party's cup holds 3.5 fluid ounces. There are 175 guests and 21 wedding party members. Do we have enough special wine punch?
6. How many pounds and ounces does 22.25 pounds of chicken weigh?
7. Chef needs 43.75% of gallon. How many cups, pints or quarts are needed?
8. The trimmed dark bread is 18 inch x 6 inch x 7 inches. How many 1 x 1 x 1 inch hors d'oeuvres bread cubes can we cut from the bread?
9. How much does $5\frac{1}{4}$ gallons of green beans weigh?
10. What are the abbreviations for the following:

Tablespoon		Teaspoon	
Cup		Inch	
Gallon		Quart	
Pint		Ounce	
Fluid Ounce		Pound	