

**LESSON  
1.6****Real-Life Application:  
When Will I Ever Use This?***For use with the lesson "Use Precision and Measurement"***Cook**

To make delicious dishes, cooks create and follow recipes. To follow or create a recipe, a cook must measure ingredients, using capacity and weight and sometimes even length. They also need to be able to measure temperature and time.

Cooks use instruments for measuring capacity from a medicine dropper to multi-gallon pots. A scale measures weight or mass to the nearest ounce or to the nearest gram. Ovens measure temperatures to the nearest degree or a part of a degree Fahrenheit. Times in cooking can be to the minute or to the second.

**In Exercises 1–4, use the following information.**

A recipe for 3 servings of pancakes is shown below.

$1\frac{1}{2}$ tablespoons white sugar	$\frac{3}{4}$ cup milk
$\frac{1}{4}$ teaspoon ground cinnamon	$\frac{1}{2}$ cup all-purpose flour
8 teaspoons butter	$1\frac{1}{2}$ teaspoons confectioners' sugar
2 eggs	

- Preheat oven to  $425^{\circ}\text{F}$ . In a small bowl, mix together white sugar and cinnamon; set aside.
  - Place butter in a 9-inch cake pan and heat in the oven until melted. Whip eggs and milk. Pour in flour and beat until well combined. Sprinkle on sugar and cinnamon.
  - Bake in preheated oven for 20 minutes or until puffed and golden. Dust with confectioners' sugar; serve warm.
- Is  $1\frac{1}{2}$  tablespoons or  $1\frac{1}{2}$  teaspoons a more precise measurement?
  - Which is more precise  $\frac{1}{4}$  teaspoon or  $1\frac{1}{2}$  teaspoons?
  - Suppose the oven you were using read  $423.8^{\circ}\text{F}$ . Is that measure more or less precise than  $425^{\circ}\text{F}$ ?
  - The cake pan can be measured as 0.75 foot instead of 9 inches. Is 7 inches more or less precise than 0.75 foot?