

# cook's conversion



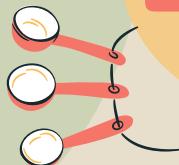
## metric cup & spoon sizes



metric	cup
60 ml	1/4 cup
80 ml	1/3 cup
125 ml	1/2 cup
250 ml	1 cup

metric      spoon

**1.25 ml ..... 1/4 teaspoon  
2.5 ml ..... 1/2 teaspoon  
5 ml ..... 1 teaspoon  
20 ml ..... 1 tablespoon**

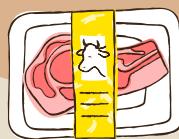


mass  
(weight)

<u>metric</u>	<u>imperial</u>
10 g	1/4 oz
15 g	1/2 oz
30 g	1 oz
250 g	80 oz (1/2 lb)
500 g	16 oz (1 lb)
1 kg	32 oz (2 lb)

# cooking temperatures

meat type	temperature
beef (ground & whole)	71°C (160° F)
pork (ground & whole)	71°C (160° F)
poultry (ground)	74°C (165° F)
poultry (whole)	82°C (180° F)
fish	70°C (158° F)
leftovers	74°C (165° F)



**\*Reduce by 20°C for convection ovens.**

