Scoop Sizes

Scoops are labeled with numbers depending on their size. For example, a #12 scoop measures 1/3 of a cup and a #8 scoop measures 1/2 of a cup. All scoops *should* have a number somewhere on them. You might have to look all over the scoop to find the number. Here are some common places where you may find the number:

You might be asking yourself - why does the scoop size matter?

All recipes are written using scoop sizes.

IF YOU CAN'T FIND THE SCOOP NUMBER and therefore don't know what size scoop you are working with, then you have to act like a detective to figure out the size of the scoop. A lot of the scoops are old, so it is likely the numbers will be worn off. Follow these steps:

- **1.** Find some measuring cups like the ones shown to the right.
- 2. Pick one. For example, start with the 1/2 cup.
- **3.** Very carefully and as exactly as possible, fill the 1/2 cup measuring cup with water.
- **4.** Pour the water into the scoop and assess.
- **5.** If there is more space left in the scoop, than it is bigger than 1/2 cup. Next, try the 3/4 cup measuring cup and repeat steps 3-4.
- **6.** If the water over-flows when you pour it into the scoop, than the scoop is smaller than a 1/2 cup. Next, try the 1/3 cup measuring cup and repeat steps 3-4.
- **7.** Once you figure out the size of the scoop, refer to the chart below and mark the scoop with the appropriate number. For example, if the scoop holds exactly 1/2 cup of water, then mark the scoop with #8.





Scoop Size (#)	Scoop Color	Volume (amount of space occupied)
6	White	2/3 cup
8	Grey	1/2 cup
10	Ivory	3/8 cup
12	Green	1/3 cup
16	Blue	1/4 cup

Because the scoops you are using might be older, the colors may not match up according to this chart. For example, you may have a black scoop that holds 1/2 cup volume. Please write the scoop size on all scoops that do not have a number on them.

If you need another scoop or more scoop sizes, please contact your coordinator.