How to Judge Size of Servings

Some foods are weighed in ounces. Some are measured in spoons or cups. Others, like fruits, are based on an average, or medium, size. Below are some serving sizes and tips to help you judge just what 1 serving looks like.



3 ounces is about the size and thickness of a deck of cards.



1 ounce of cheese is about the size of a domino.

Ounces

- A serving of meat, poultry, or fish is 2 to 3 ounces.
- A serving of natural cheese is $1^{1}/2$ ounces. A serving of processed cheese is 2 ounces.



A 2-inch slice of melon is about the width of 3 fingers.



A mediumsized fruit is about the size of a small fist.

A Medium-Sized Piece

- A serving of fresh, whole fruit is 1 medium-sized piece.
- A serving of melon is one 2-inch slice.



2 tablespoons is about the size of a walnut.



A tablespoon is about the size of a quarter.



A teaspoon is about the size of a penny. Tablespoons and Teaspoons

• A serving of peanut butter is 2 tablespoons.

- A serving of salad dressing is 1 tablespoon.
- A serving of fat, oil, or sugar is 1 teaspoon.



3/4 cup is the size of a standard styrofoam cup.



1/2 cup is about the size of an ice cream scoop.



1 cup is about the size of an 8-ounce carton of yogurt. Cups

- A serving of these foods is ¹/2 cup: cooked cereal, rice, dried beans, or pasta; cooked or chopped raw vegetables; chopped, cooked, or canned fruit.
- A serving of vegetable or fruit juice is $^{3}/4$ cup.
- A serving of these foods is 1 cup: raw, leafy vegetables, berries, milk, or yogurt.

•	A serving of just how muc	ready-to-eat cer ch 1 serving is.	real is ¹ /2 cup,	³ /4 cup, or 1	cup. The "Nutr	ition Facts" lab	oel tells you