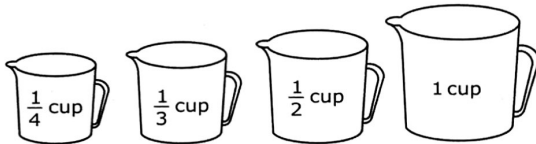


4.2 Cooking for a Crowd

Focus: using ratios and fractions

Warm Up

- 1.** Circle the measuring cups you could use to make $1\frac{3}{4}$ cups.
State how many of each cup you would use.



- 2.** Your 1-cup measuring cup is missing. How could you measure 1 cup using the measuring cups shown?



- 3.** Does doubling a recipe change the ratio of the ingredients?

YES NO

- 4.** Write each ratio in lowest terms.

a) 5 : 10

b) 9 : 6

Measuring for a Recipe

- A recipe for apple pie calls for twice as many green apples as red apples.
 - Write a ratio to represent this situation. _____
 - If you use 6 green apples, how many red apples should you use? _____
 - If you use 2 red apples, how many green apples should you use? _____
- A recipe for stew calls for cans of corn to cans of beans in a ratio of 1:3.
 - If you use 3 cans of corn, how many cans of beans should you use? _____
 - If you use 6 cans of beans, how many cans of corn should you use? _____

- You want to make this recipe for homemade hot chocolate.

Homemade Hot Chocolate

168 g of semi-sweet chocolate chips
 $\frac{1}{4}$ cup cocoa powder
 $\frac{1}{8}$ cup sugar
 1 L milk
 5 mL butter
 a pinch of salt

3. You only have semi-sweet baking chocolate in a 225-g box. The box contains 8 squares of chocolate.



1 square = _____ g

How many squares of chocolate are needed for the recipe? _____

Show how you determined your answer.

4. How would you measure the correct amount of milk?



5. How would you measure the correct amount of butter?



6. How would you measure the correct amount of cocoa powder?



7. How would you measure the correct amount of sugar?



- To save steps, you decide to measure similar ingredients together in the same measuring cup.

8. a) What 2 ingredients might you measure together?

_____ and _____

Why? _____

b) How much cocoa powder and sugar are in the recipe?

_____ cup + _____ cup = _____ cup

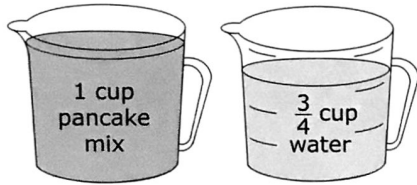
c) First, you measure the cocoa powder in the cup. Next, you measure the sugar. How will you determine when to stop adding sugar to the measuring cup?

d) How much sugar did you add to the measuring cup?

Increasing Amounts

- You have been asked to cook a pancake breakfast for 90 people for a school fundraiser.
- A pancake recipe is shown.

Pancakes (Makes six 4" pancakes)



9. a) How much pancake mix do you need to make one batch of pancakes?

b) How much water do you need for one batch of pancakes?

10. One batch of pancakes makes 6 pancakes.

a) How many pancakes will a double batch make?

b) How much pancake mix do you need to make a double batch?

What do you multiply by when you double a recipe?

c) How much water do you need to make a double batch?

- You need to serve 90 people.
- You estimate that each person will eat 3 pancakes.

11. To serve 90 people, how many batches do you need to make?

First, I will determine how many pancakes I need.

- You are in charge of preparing a meal for a banquet.
- One of the recipes you plan to make is shown.

Caramel Flan (Serves 10)

$\frac{3}{4}$ cup granulated sugar

5 eggs

11 oz sweetened condensed milk

14 oz evaporated milk

1 tsp vanilla

12. In the table, list each ingredient required for the recipe. Determine the amount needed of each ingredient. Complete the table.

Chapter
4

Ingredient	Amount for One Batch	Amount for 120 People
Number of people served		

☑ Check Your Understanding

A recipe calls for 3 cups of sugar, 4 eggs, and 1 cup of butter. Which amount of the recipe is the most difficult to determine?

- $\frac{1}{3}$ $\frac{1}{2}$ DOUBLE TRIPLE

Explain why.
