Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Class: \_\_\_\_\_\_\_\_\_\_



Directions:

1. Find one recipe (your choice) from a magazine, newspaper, or recipe book. **The recipe must contain at least two whole numbers, two mixed numbers, and two fractions.**
2. Copy or cut out the complete recipe, including the ingredients and the directions.
3. Create a table to display your ingredients.

**Ex.**

|  |  |  |  |
| --- | --- | --- | --- |
| **Ingredient** | **Amount in Recipe**  **\_\_\_Servings** | **Amount in Recipe**  **\_\_\_Servings** | **Amount in Recipe**  **\_\_\_Servings** |
|  |  |  |  |

1. Double the ingredients in your recipe. Re-write or type the recipe with the doubled ingredients.
   1. To double a recipe, add the amounts together. For example: if the original recipe called for 1 1⁄2 cups sugar, you would double it by adding 1 1⁄2 + 1 1⁄2 = 3 cups sugar
   2. Remember to double the number of servings (if this amount is stated on the original recipe).
   3. Please note: you do not need to double the baking/cooking time, just the ingredients & serving size.
2. Half the ingredients in your recipe. Re-write or type the recipe with the halved ingredients.
   1. To half a recipe, divide the amounts by 2. For example: if the original recipe called for 1 1⁄2 cups sugar, you would divide it by 2 Ex. 1 = cups sugar
   2. Remember to half the number of servings (if this amount is stated on the original recipe).
3. Multiply the ingredients in your recipe by 30 to feed the amount of students in your class. Re-write or type the recipe with the ingredients.
4. Include a page of looseleaf where you organize and neatly show your calculations.
5. Glue the original recipe to a piece of construction paper.
6. Cut out or draw pictures of the ingredients and of the finished recipe and glue on construction paper.
7. Please make sure that it looks nice. Take pride in your work. ☺

Example of Final Copy Layout on Construction Paper

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| --- |
| CHOCOLATE CHIP COOKIES |

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Class: \_\_\_\_\_\_\_\_\_ Total Points: \_\_\_\_\_\_

GET COOKIN’

|  |  |
| --- | --- |
| REQUIREMENTS | FEEDBACK |
| PART A: Basic Calculations  - Steps to double, halve, and maximize recipe using given values are correctly displayed  - Number sentences are clearly written  - Calculations are accurate  - No errors are evident when solving each part of problem | POINTS: \_\_\_\_\_/10 |
| PART B: Proper Solutions  - Ingredient amounts are listed in simplest form  - Ingredients are labeled with proper measurement units | POINTS: \_\_\_\_\_/5 |
| PART C: Multiple Strategies  - Use a variety of methods to multiply and divide with fractions and mixed numbers to demonstrate knowledge and skills needed to solve the problem  - Explain method using math vocabulary | POINTS: \_\_\_\_\_/5 |
| PART D: Creativity and Organization  - Work is visually appealing  - Information is organized and neat | POINTS: \_\_\_\_\_/5 |