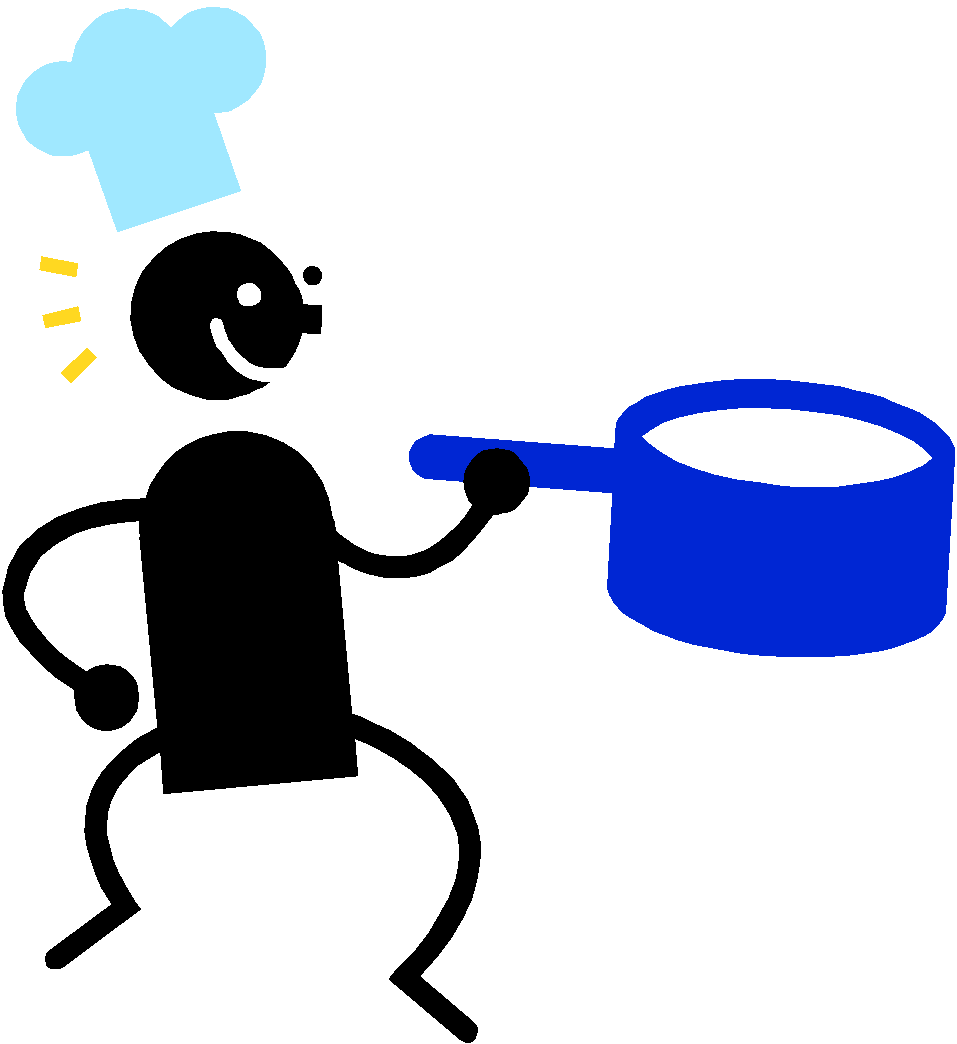
**Cooking with Fractions Due: Wed., 12/18**

**\*\*You may not use recipes or products containing any fish, nuts, nut product or extract.**

**Goal:** Rewrite arecipe to show knowledge of fractions, decimals and unit rate.



**Standard:** You will be assessed using the rubric

**Step 1: Choose a Recipe**

**A copy of your recipe and cost per serving prediction is due Wed. Dec. 11th .**

Choose a recipe that meets the following requirements

(check boxes to make sure that EVERY requirement is met.)

* Recipe has at least 4different ingredients
* Recipe contains at least 4different fractional amounts
* Recipe contains at least 2mixed numbers
* Recipe includes directions
* Recipe includes the number of servings

\*\*\* **Predict**….How much will it cost for 1 serving? \_\_\_\_\_\_\_\_\_\_\_

**Step 2: Set up a Table**

* Set up a table like the one below. (Use the same titles as the example)
* Enter your ingredients and amounts needed **including units** onto the table.
* Alter your recipe to show it written with decimals.
* Find the cost to purchase each ingredient as it comes for a full package or container.
* Calculate the cost of the portion of the ingredient you will be using. Show your work!

(For items costing less than 1 cent, you may estimate to 1 cent.)

* Find the total cost of your ingredients used for the recipe.
* Calculate the cost of one serving of your recipe. Be sure to show your work!

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Ingredient** | **Original**  **Recipe** | **Decimal**  **Recipe** | **Cost**  **per quantity** | **Work** | **Cost for ingredients used** |
| Sugar | 1 ½ cups | 1.5 cups | $2.49 for 5 lbs | 5 lbs = 20 cups  $2.49 = 12¢  20 cups 1 cup  .12 x 1.5 = 18¢ | 18¢ |
| Flour | 1¼ cups |  |  |  |  |
| Vanilla | ¼ tsp |  |  |  |  |
| Salt | 1/8 tsp |  |  |  |  |
| **Total Cost of ingredients** | | | | | $ |
| **Show your work for the unit rate in this space.**  **Unit rate cost per serving of recipe** | | | | | $ |

**Step 3: Reflection Paragraph – Write a paragraph.**

* Answer the following questions in paragraph form. **Do not write a list of answers!**
* Where did you find the recipe?
* Why did you choose this recipe?
* Was the unit rate more or less than you expected? Why?
* How does the cost of a homemade serving compare to buying it in a restaurant or bakery?
* Why do you think there is such a cost difference?
* This should be project quality with correct spelling, grammar, capitalization and punctuation. Typing is encouraged but not necessary.
* Keep work **neat and organized.**

**Step 4: Prepare for Turning In**

* Rewrite or print a copy of the original recipe on a piece of paper.
* Include the table.
* Include your reflection paragraph answering all of the questions. Each partner must write a reflection paragraph.
* Create a cover page that includes a title, your names, and hours.
* Put your names on all pages.
* Be sure your project is quality work!
* Read the rubric & grade yourself (the self graded rubric MUST be handed in with the project)
* Have entire project ready to hand in at the beginning of class on the

**DUE DATE: Wednesday, December 18**

**~BONUS POINT OPPORTUNITY~**

Use your recipe to make a treat for our class. Bring the food on Thursday, December 19to share with the class. This is worth an extra 3 points. Be sure to bring the cost per serving with you.

Names \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**RUBRIC - You must use this rubric to grade yourself and turn it in on the due date!**

**Circle the points you feel you have earned for each criteria.**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Criteria** | **Excellent** | **Good** | **Some Problems** | **Needs Work** | **Incomplete** |
| **Recipe**  **Selection** | Recipe meets **all 5** checkbox criteria.  **(5 points)** | Recipe meets **at least 4** checkbox criteria. **(4 points)** | Recipe meets **at least 3** checkbox criteria. **(3 points)** | Recipe meets **less than 3** checkbox criteria. **(2 point)** | Recipe does not meet criteria.  **(1-0 points)** |
| **Data Table** | Table is neat and organized. All units included! All data recorded appropriately on table. Calculations are accurate.  **(15 points)** | Table is mostly neat and organized. Many units included. All data recorded on  table. Calculations contain 1-2 minor errors. **(12 points)** | Table is mostly neat and organized. Some units included. Most data recorded on table. Calculations contain 3-5 errors.  **(9 points)** | Table is messy or missing pieces. Few units included.  Most data recorded on table. Calculations contain more than 5 errors.  **(6 point)** | Table is too messy to read or not included.  **(3-0 points)** |
| **Paragraph** | Paragraph clearly explains where the recipe was found and why it was chosen. Paragraph answers all of the questions in full detail.  Paragraph demonstrates all of the appropriate mechanics of writing. Work is neat and organized.  **(10 points)** | Paragraph explains where the recipe was found and why it was chosen. Paragraph answers most of the questions in full detail. Paragraph demonstrates most of the appropriate mechanics of writing. Work is mostly neat and organized.  **(8 points)** | Paragraph somewhat explains where the recipe was found and why it was chosen. Paragraph answers most of the questions in some detail.  Paragraph demonstrates some of the appropriate mechanics of writing. Work is legible but unorganized. **(6 points)** | Paragraph briefly explains where the recipe was found and why it was chosen. Paragraph partially answers some of the questions.  Paragraph demonstrates few of the appropriate mechanics of writing. Work is messy and unorganized. **(4 points)** | Paragraph does not explain where the recipe was found and why it was chosen. Paragraph does not answer many of the questions. Work is not shown or limited.  **(3-0 points)** |
| **Title &**  **Quality** | Title page includes names, hours and title. Each page has student’s name. Project is neat, organized and quality work.  **(5 points)** | Title page includes names, hours and title. Most pages have student’s name. Project is mostly neat, organized and quality work.  **(4 points)** | Title page includes names, hours and title. Student’s name is included on at least one page. Project is somewhat neat, organized and quality work. **(3 pts)** | Title page includes names, hours and title. Student’s name is included on title page only. Project is unorganized and lacks quality.  **(2 point)** | Project does not have a title and lacks quality work.  **(1-0 points)** |
| **TOTAL POINTS**  **(35 possible)** |  |  |  |  |  |
| **Bonus Points 3** |  |  |  |  |  |
| **Final Grade** | **points** |  |  |  |  |