

OALCF Task Cover Sheet

Task Title: Doubling the Measurement in a Recipe

Learner Name:	
Date Started:	Date Completed:
Successful Completion: Yes ___ No ___	
Goal Path: Employment ___ Apprenticeship ___ Secondary School ___ Post Secondary ___ Independence ✓	
Task Description: In this task set, a learner is asked to make calculations to double the volume of ingredients in a recipe for Macaroni and Cheese.	
Competencies: A Find and Use Information B Communicate Ideas and Information C Understand and use numbers	Task Group(s): A1 Read continuous text A2 Interpret documents B2 Write continuous text C3 Use measures
Level Indicators: A1.1: Read brief texts to locate specific details A2.1: Interpret very simple documents to locate specific details B2.1: Write brief texts to convey simple ideas and factual information C3.2: Use measures to make one-step calculations C3.1: Measure and make simple comparisons and calculations	
Performance Descriptors: see chart on last page	
Materials Required: <ul style="list-style-type: none">• Question or Task Sheet• Macaroni and Cheese Recipe• Calculator• Metric conversion chart	

Task Title: Doubling the Measurement on a Recipe

Sometimes you must increase the number of portions a recipe gives. This task involves doubling the recipe for Macaroni and Cheese.

Task 1: What oven temperature is required for this recipe?

Task 2: Circle, underline or highlight the size of the baking dish required for this recipe.

Task 3: Name 6 ingredients required for this recipe.

Task 4: How long should the pasta cook before you add it to the baking dish with the other ingredients?

Task 5: You need to serve 20 people. The current recipe provides 10 servings. Calculate the new measurements for each ingredient so you can double the recipe.

Task 6: Most dairy products in Canada are sold in metric volume. If you double the required volume of sour cream, what will it be in millilitres?

Baked Macaroni and Cheese

Submitted by: TWINBABY2Q Prep Time: 15 minutes

Ready in: 45 minutes

Cook Time: 30 minutes

Yield: 10 servings

Oven: 350° F

Rated: 4 out of 5 by 110 reviewers

"Easy and cheesy Cheddar and Parmesan sauce with elbow macaroni baked to perfection."

- Reviewer

INGREDIENTS:

1 (16 oz) package of elbow macaroni

½ cup of evaporated milk

2 eggs

1 (8 oz) container sour cream

1 tsp salt

½ tsp black pepper

1½ cups of shredded cheese

½ cup grated parmesan cheese

1 tbsp butter

1 tbsp mustard

DIRECTIONS:

1. Preheat oven to 350° F.
2. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8-10 minutes or until al dente; drain and rinse with cold water.
3. In a medium bowl, mix milk, eggs, sour cream, salt, and pepper.
4. Layer macaroni, cheddar cheese, and milk mixture into a 9" x 13" baking dish until it is full. Sprinkle with parmesan cheese and pour melted butter on top.
5. Bake in a preheated oven for 20 to 30 minutes or until milk mixture is done.

Task Title: Doubling the Measurement on a Recipe – **ANSWER SHEET**

Task 1: What oven temperature is required for this recipe?

350° F

Task 2: Circle, underline or highlight the size of the baking dish required for this recipe.

9" x 13" baking dish

Task 3: Name 6 ingredients required for this recipe.

Any 6 of the listed ingredients.

Task 4: How long should the pasta cook before you add it to the baking dish with the other ingredients?

8-10 minutes or until al dente

Task 5: You need to serve 20 people. The current recipe provides 10 servings. Calculate the new measurements for each ingredient so you can double the recipe.

Current Recipe	Doubled Recipe
1 (16 oz) package of elbow macaroni	2 packages or 32 oz of elbow macaroni
½ cup of evaporated milk	1 cup of evaporated milk
1½ cups of shredded cheese	3 cups of shredded cheese
2 eggs	4 eggs
½ cup grated parmesan cheese	1 cup of grated parmesan cheese
1 (8 oz) container sour cream	2 containers of sour cream or 16 oz
1 tbsp butter	2 tbsp butter
1 tsp salt	2 tsp salt
1 tbsp mustard	2 tbsp mustard
½ tsp black pepper	1 tsp black pepper

Task 6: In Canada, most products are sold in metric volumes and weights. If you double the required weight of sour cream, what will it be in millilitres?

8 oz x 2 = 16 oz or 473.18 millilitres (500 ml is acceptable)

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Performance Descriptors		Needs Work	Completes task with support from practitioner	Completes task independently
A1.1	<ul style="list-style-type: none"> reads short texts to locate a single piece of information 			
	<ul style="list-style-type: none"> decodes words and makes meaning of sentences in a single text 			
	<ul style="list-style-type: none"> follows the sequence of events in straightforward chronological texts 			
	<ul style="list-style-type: none"> follow simple, straightforward instructional texts 			
	<ul style="list-style-type: none"> identifies the main idea in brief texts 			
A2.1	<ul style="list-style-type: none"> scans to locate specific details 			
	<ul style="list-style-type: none"> interprets brief text and common symbols 			
	<ul style="list-style-type: none"> locates specific details in simple documents, such as labels and signs 			
	<ul style="list-style-type: none"> identifies how lists are organized (e.g. sequential, chronological, alphabetical) 			
	<ul style="list-style-type: none"> requires support to identify sources and to evaluate and integrate information 			
B2.1	<ul style="list-style-type: none"> writes simple texts to request, remind or inform 			
	<ul style="list-style-type: none"> conveys simple ideas and factual information 			
	<ul style="list-style-type: none"> demonstrates a limited understanding of sequence 			
	<ul style="list-style-type: none"> uses sentence structure, upper and lower case and basic punctuation 			
	<ul style="list-style-type: none"> uses highly familiar vocabulary 			
C3.1	<ul style="list-style-type: none"> adds and subtracts whole number measurements 			
	<ul style="list-style-type: none"> recognizes values in number and word format 			
	<ul style="list-style-type: none"> recognizes simple, common shapes (e.g. circle, square, rectangle, triangle) 			

	<ul style="list-style-type: none"> measures distance, length, width, height, weight, liquid volume, angles and temperature 			
	<ul style="list-style-type: none"> uses common measuring tools, such as rulers, scales and thermometers 			
	<ul style="list-style-type: none"> understands numerical order 			
	<ul style="list-style-type: none"> makes simple estimates 			
	<ul style="list-style-type: none"> begins to interpret integers (e.g. temperature, elevation) 			
	<ul style="list-style-type: none"> chooses appropriate units (e.g. metres, inches) and non-standard units (e.g. paces, cupfuls, scoops) 			
	<ul style="list-style-type: none"> identifies and performs required operation 			
	<ul style="list-style-type: none"> interprets and represents measures using whole numbers, decimals and simple, common fractions (e.g. $\frac{1}{2}$, $\frac{1}{4}$) 			
	<ul style="list-style-type: none"> interprets and represents measures using symbols and abbreviations (e.g. inches as “, centimeters as cm, pounds as lbs, kilograms as kilos or kg) 			
	<ul style="list-style-type: none"> follows apparent steps to reach solutions 			
	<ul style="list-style-type: none"> rounds to the nearest whole unit (e.g. kilos) 			
	<ul style="list-style-type: none"> uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation) 			
C3.2	<ul style="list-style-type: none"> converts units of measurement within the same system and between systems 			

This task: was successfully completed____ needs to be tried again____

Learner Comments

Instructor (print)

Learner Signature