



Task Title: Doubling a Recipe

OALCF Cover Sheet – Practitioner Copy

Learner Name: _____

Date Started: _____

Date Completed: _____

Successful Completion: Yes ☐ No ☐

Goal Path: Employment ☐ Apprenticeship ☐

Secondary School ☐ Post Secondary ☐ Independence ☐

Task Description: The learner will make calculations to double the ingredients in a recipe for macaroni and cheese.

Main Competency/Task Group/Level Indicator:

- Find and Use Information/Read continuous text/A1.2
- Understand and Use Numbers/Use measures/C3.2

Materials Required:

- Pen/pencil and paper and/or digital device
- Calculator or digital device with calculator function

Learner Information

Sometimes you want to increase the number of portions given in a recipe. This involves calculating how much more of each ingredient you will need to double or triple a recipe.

Scan the “Baked Macaroni and Cheese Recipe” and the “Cooking Conversion Chart”.

Baked Macaroni and Cheese Recipe

Prep Time: 15 minutes Ready In: 45 minutes

Cook Time: 30 minutes Yield: 10 servings

Ingredients:

1 (16 oz) package of elbow macaroni

½ cup of evaporated milk

1½ cups of shredded cheese

2 eggs

½ cup grated parmesan cheese

1 (8 oz) container sour cream

1 tbsp butter

1 tsp salt

1 tbsp mustard

½ tsp black pepper

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.

Cooking Conversion Chart

Measure	Fluid OZ	TBSP	tsp	Liter (l) Milliliter (ml)
1 gallon	4 quarts	256 tbsp	768 tsp	3.1 l
4 cups	1 quart	64 tbsp	192 tsp	0.95 l
2 cups	1 pint	32 tbsp	96 tsp	470 ml
1 cup	8 oz	16 tbsp	48 tsp	237 ml
3/4 cup	6 oz	12 tbsp	36 tsp	177 ml
2/3 cup	5 oz	11 tbsp	32 tsp	158 ml
1/2 cup	4 oz	8 tbsp	24 tsp	118 ml
1/3 cup	3 oz	5 tbsp	16 tsp	79 ml
1/4 cup	2 oz	4 tbsp	12 tsp	59 ml
1/8 cup	1 oz	2 tbsp	6 tsp	30 ml
1/16 cup	0.5 oz	1 tbsp	3 tsp	15 ml

Work Sheet

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

Answer:

Task 2: What size of baking dish is required for this recipe?

Answer:

Task 3: List six ingredients required for this recipe.

Answer:

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

Answer:

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

Answer:

Task 6: In Canada, most products are sold in metric volumes and weights. Use the Cooking Conversion Chart to calculate the required weight of sour cream in millilitres for both the original recipe and the doubled recipe.

Answer:

Answers

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

Answer: 350° F.

Task 2: What size of baking dish is required for this recipe?

Answer: 9" x 13"

Task 3: List six ingredients required for this recipe.

Answer: Any six of:

- 1 (16 oz) package of elbow macaroni
- ½ cup of evaporated milk
- 1½ cups of shredded cheese
- 2 eggs
- ½ cup grated parmesan cheese
- 1 (8 oz) container sour cream
- 1 tbsp butter
- 1 tsp salt
- 1 tbsp mustard
- ½ tsp black pepper

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

Answer: 8-10 minutes or until al dente.

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

Answer: See next page

Task Title: DoublingRecipe_I_A1.2_C3.2

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. Use the Cooking Conversion Chart to calculate the required weight of sour cream in millilitres for both the original recipe and the doubled recipe.

Answer:

8 oz = 237ml

16 oz = 474ml (2 x 237ml)

Performance Descriptors

Levels	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
A1.2	scans text to locate information			
	locates multiple pieces of information in simple texts			
	follows the main events of descriptive, narrative and information texts			
	obtains information from detailed reading			
C3.2	calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers			
	converts units of measurement within the same system and between systems			

This task: Was successfully completed ☐ Needs to be tried again ☐

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Learner Comments:

Instructor (print):

Learner (print):