



*OALCF Tasks for the Apprenticeship Goal Path: Prepared for the Project, Developing Best Practices for Increasing, Supporting and Retaining Apprentices in Northern Ontario (2014)*

## Task Title: Understanding and Using Baked Ziti Recipe

### **OALCF Cover Sheet – Learner Copy**

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**Learner Name:** \_\_\_\_\_

**Date Started (m/d/yyyy):** \_\_\_\_\_

**Date Completed (m/d/yyyy):** \_\_\_\_\_

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**Task Description:** Using a recipe to find and locate information.  
Calculate alternative proportions.

**Competency:** A: Find and Use Information, B: Communicate Ideas and Information, C: Understand and Use Numbers

**Task Groups:** A1: Read continuous text, A2: Interpret documents, B3: Create and complete documents, C2: Manage time, C3: Use measures

#### **Level Indicators:**

- A1.1: Read brief texts to locate specific details
- A2.2: Interpret simple documents to locate and connect information
- B3.2b: Create simple documents to sort, display and organize information
- C2.1: Measure time and make simple calculations
- C3.2: Use measures to make one-step calculations

#### **Materials Required:**

- Pencil and Paper
- Calculator – optional
- Baked Ziti recipe - attached

## Learner Information

Cooks read and follow recipes to prepare food. They also measure ingredients according to specifications and number of people to be served. Look at the Baked Ziti recipe:

### Baked Ziti

**Serves:** 10

**Prep Time:** 20 Minutes

**Cook Time:** 35 Minutes

#### Ingredients

- 1 pound dry ziti pasta
- 1 onion, chopped
- 1 pound lean ground beef
- 2 (26 ounce) jars spaghetti sauce
- 6 ounces provolone cheese, sliced
- 1 1/2 cups sour cream
- 6 ounces mozzarella cheese, shredded
- 2 tablespoons grated Parmesan cheese

#### Directions

1. Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes; drain.
2. In a large skillet, brown onion and ground beef over medium heat. Add spaghetti sauce, and simmer 15 minutes.
3. Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish. Layer as follows: 1/2 of the ziti, Provolone cheese, sour cream, 1/2 sauce mixture, remaining ziti, mozzarella cheese and remaining sauce mixture. Top with grated Parmesan cheese.
4. Bake for 30 minutes in the preheated oven, or until cheeses are melted.

## Work Sheet

**Task 1: How many portions does the Baked Ziti recipe prepare?**

Answer:

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**Task 2: Calculate the total time to prepare the recipe.**

Answer:

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**Task 3: The cook needs to make this recipe for 25 people. How many ounces (oz.) of spaghetti sauce does the cook need in total?**

Answer:

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**Task 4: The cook will be making this recipe many times in one night using 18 cups of sour cream. Calculate the amount of shredded mozzarella cheese that will be needed.**

Answer:

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**Task 5: Rewrite the recipe to reflect a total of 40 servings.**

Answer:

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