



## Task Title: Doubling a Recipe

### OALCF Cover Sheet – Learner 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

Task Title: DoublingRecipe\_I\_A1.2\_C3.2

## 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:

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

Answer:

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**Task 3: List six ingredients required for this recipe.**

Answer:

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

Answer:

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**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:

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**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:

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