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 – Practitioner Copy

Learner Name: _____

Date Started (m/d/yyyy): _____

Date Completed (m/d/yyyy): _____

Successful Completion: Yes ☐ No ☐

Goal Path: Employment ☐ Apprenticeship ☐

Secondary School ☐ Post Secondary ☐ Independence ☐

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

Task Title: BakedZiti_EA_A1.1_A2.2_B3.2b_C2.1_C3.2

Performance Descriptors: See chart on last page

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:

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

Answer:

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:

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:

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

Answer:

Answers

Task 1:

Answer: 10 (top left corner of the recipe under the title)

Task 2:

Add 35 minutes for prep time to 20 minutes for cooking time:

- 35 + 20 = 55 minutes

Answer: 55 minutes

Task 3:

Calculate total number of ounces (oz.) of spaghetti sauce needed for 10 servings:

- 26 oz. jar multiplied by 2 jars = 52 total ounces
- Set up a ratio of ounces to servings:
- 52: 10 = "x": 25
- Cross multiply to solve for x:
- 52 multiplied by 25 = 10 multiplied by "x"
- 1300 = 10x
- Divide each side by 10 to solve for "x"
- 130 = x

Answer: The cook required 130 ounces (oz.) of spaghetti sauce.

Task 4:

Calculate the number of times the cooks used the recipe in one night:

- 18 cups total used divided by 1 ½ cups per recipe = 12
- Calculate the number of usages by the amount of shredded mozzarella cheese used each time: 12 multiplied by 6 ounces (oz.) per use = 72 ounces (oz.)

Answer: The cook used 72 ounces of shredded mozzarella cheese.

Task 5:

Divide the number of required servings by the number of servings the recipe makes:

- 40 divided by 10 = 4
- Multiply each ingredient by 4:
    - 1 pound dry ziti pasta x 4 = 4 pounds
    - 1 onion, chopped x 4 = 4 onions
    - 1 pound lean ground beef x 4 = 4 pounds
    - 2 (26 ounce) jars spaghetti sauce x 4 = 8 (26 ounce) jars spaghetti sauce
    - 6 ounces provolone cheese, sliced x 4 = 24 ounces provolone cheese
    - 1 1/2 cups sour cream x 4 = 6 cups of sour cream
    - 6 ounces mozzarella cheese, shredded x 4 = 24 ounces mozzarella cheese, shredded
    - 2 tablespoons grated Parmesan cheese x 4 = 8 tablespoons grated parmesan cheese

Answer:

- 4 pound dry ziti pasta
- 4 onion, chopped
- 4 pound lean ground beef
- 8 (26 ounce) jars spaghetti sauce
- 24 ounces provolone cheese, sliced
- 6 cups sour cream x 4
- 24 ounces mozzarella cheese, shredded
- 8 tablespoons grated Parmesan cheese

Performance Descriptors 1

Levels	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
A1.1	Reads short texts to locate a single piece of information			
A1.1	Follow simple, straightforward instructional texts			
A1.1	Identifies the main idea in brief texts			
A2.2	Performs limited searches using one or two search criteria			
A2.2	Uses layout to locate information			
A2.2	Makes connections between parts of documents			
A2.2	Makes low-level inferences			
B3.2b	Follows conventions to display information in simple documents (e.g. use of font, colour, shading, bulleted lists)			
B3.2b	Sorts entries into categories			
B3.2b	Displays one or two categories of information organized according to content to be presented			

Task Title: BakedZiti_EA_A1.1_A2.2_B3.2b_C2.1_C3.2

Performance Descriptors 2

Levels	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
B3.2b	Identifies parts of documents using titles, row and column headings and labels			
C2.1	Adds, subtracts, multiplies and divides whole numbers and decimals			
C2.1	Recognizes values in number and word format			
C2.1	Identifies and performs required operation			
C2.1	Measures time using common instruments, such as clocks, timers and stopwatches			
C2.1	Chooses appropriate units of measurement (e.g. hours, minutes, seconds)			
C2.1	Follows apparent steps to reach solutions			
C2.1	Uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation)			

Performance Descriptors 3

Levels	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
C3.2	Calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers			
C3.2	Understands and uses ratio and proportion			
C3.2	Chooses and performs required operation(s); may make inferences to identify required operation(s)			
C3.2	Selects appropriate steps to solutions			
C3.2	Interprets, represents and converts measures using whole numbers, decimals, percentages, ratios and simple, common fractions			
C3.2	Uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation)			

Practitioner Copy

Performance Descriptors 4

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

Learner Comments:

```
```

Instructor (print):   Learner Signature:

_____   _____