



Task Title: Soup Recipe for a Restaurant

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 calculate the new quantities of ingredients required when changing the size of a soup recipe.

Main Competency/Task Group/Level Indicator:

- Find and Use Information/Interpret documents/A2.1
- Understand and Use Numbers/Manage time/C2.1
- Understand and Use Numbers/Use measures/C3.2

Materials Required:

- Pen/pencil and paper and/or digital device

Task Title: SoupRecipeforARestaurant_EAI_A2.1_C2.1_C3.2

Learner Information

Cooks in restaurants often prepare food for large groups. They need to adjust the amount of each ingredient when changing the original recipe.

Scan the "Clam Chowder Recipe".

Clam Chowder Recipe

Prep Time: 30 minutes **Cook Time: 45 minutes**

Yield: 30 servings

Ingredients

1 cup butter	7 ½ cups minced clams with juice
7 ½ cups diced onion	7 ½ cups diced potato
4 cups diced celery	7 teaspoons salt
4 cups diced leeks	2 teaspoons white pepper
2 teaspoons chopped garlic	7 teaspoons dried thyme
1 cup flour	4 cups heavy cream
30 cups of milk	

Directions

1. In a large soup pot, melt butter over medium heat.
2. Add onion, celery, leeks and garlic and sauté for 3 minutes, mixing often.
3. Remove from the heat and add the flour, mixing well.
4. Add milk and whisk vigorously.
5. Drain clams and add juice to soup.
6. Slowly bring to a boil, stirring often.
7. Reduce heat to a simmer and add potatoes and seasonings; simmer 10 minutes.
8. Add clams and simmer 5-8 minutes.
9. Finish with heavy cream.

Work Sheet

Task 1: How many servings does this recipe make?

Answer:

Task 2: If the cook triples the recipe, how many cups of diced leeks will they need?

Answer:

Task 3: If the cook doubles the recipe, how many cups of heavy cream will they need?

Answer:

Task 4: How long will it take to prepare the soup from start to finish?

Answer:

Answers

Task 1: How many servings does this recipe make?

Answer: Yield: 30 servings

Task 2: If the cook triples the recipe, how many cups of diced leeks will they need?

Answer: 4 cups \times 3 = 12 cups

Task 3: If the cook doubles the recipe, how many cups of heavy cream will they need?

Answer: 4 cups \times 2 = 8 cups

Task 4: How long will it take to prepare the soup from start to finish?

Answer: 30 minutes prep time + 45 minutes cook time = 75 minutes (or 1 hour 15 minutes)

Performance Descriptors

Levels	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
A2.1	scans to locate specific details			
C2.1	adds, subtracts, multiplies and divides whole numbers and decimals			
	identifies and performs required operation			
	chooses appropriate units of measurement (e.g., hours, minutes, seconds)			
	interprets and represents time using whole numbers, decimals (e.g., .25, .5) and simple common fractions (e.g., $\frac{1}{2}$, $\frac{1}{4}$ hour)			
C3.2	calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers			
	chooses and performs required operation(s); may make inferences to identify required operation(s)			

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This task: Was successfully completed Needs to be tried again

Learner Comments:

Instructor (print):

Learner (print):
