**Task-based Activity Cover Sheet**

**Task Title:** Doubling a Tomato Soup Recipe

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| **Learner Name:** |
| **Date Started: Date Completed:****Successful Completion:** Yes\_\_\_ No\_\_\_ |
| **Goal Path:** Employment **✓** Apprenticeship **✓** Secondary School **✓** Post Secondary **✓** Independence **✓** |
| **Task Description:**Calculate the number of cans needed when doubling recipe |
| **Competency:**C: Understand and Use Numbers | **Task Group(s):**C3: Use measures |
| **Level Indicators:**C3.3: * calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers
* manages unfamiliar elements (e.g. context, content) to complete tasks
* makes estimates involving many factors where precision is required
* chooses and performs required operations; makes inferences to identify required operations
* selects appropriate steps to solutions from among options
* identifies a variety of ways to complete tasks
* interprets, represents and converts measures using whole numbers, decimals, percentages, ratios and fractions
* organizes and displays numerical information (e.g. graphs, tables)
* uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation)
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| **Performance Descriptors:** see chart on last page [or click here.](#Performance) |
| **Links to skill building activities:** see the last page [or click here.](#skill) |
| **Materials Required:*** Pencil
* Calculator
* Paper
 |
| **ESKARGO:** * Converts units of measurement within the same system and between systems
* Uses common standard units (metres, inches) and non-standard units (e.g. paces, cupfuls, scoops)
* Interprets and represents measures using symbols and abbreviations (e.g., inches, centimetres as cm., pounds as lbs., kilograms as kilos or kg.)

**Attitudes:**Practitioner, We encourage you to talk with the learner about attitudes required to complete this task set. The context of the task has to be considered when identifying attitudes. With your learner, please check one of the following:□ Attitude is not important □ Attitude is somewhat important □ Attitude is very important |

**Task Title:** Calculate cans of tomatoes in ml

**Learner Information and Tasks**

Cooks and home cooks sometimes need to double recipes and convert between metric and imperial measurements. Look at the “Tomato Soup” recipe.

1 Imperial ounce = 28.4131 millilitres (ml)

1 Cup = 236.59 ml

**Task 1:** Calculate the amount of tomatoes in millilitres (ml) needed when doubling this recipe.

**Task 2:** Calculate the amount of chicken stock in millilitres required to make this recipe for 24 servings.

**Task 3:** Calculate for each the amount of tomatoes, chicken stock and half-and-half cream in millilitres required to cut this recipe in half.

**Tomato Soup** From EatingWell:  March/April 2011

<http://www.eatingwell.com/recipes/tomato_soup.html>

This simple tomato soup is perfect paired with your favorite grilled cheese sandwich. Make a double batch and freeze the extra for rainy-day emergencies.

**8 servings, about 1 cup each**| **Active Time:** 25 minutes | **Total Time:** 35 minutes

### Ingredients

* 1 tablespoon butter
* 1 tablespoon extra-virgin olive oil
* 1 medium onion, chopped
* 1 stalk celery, chopped
* 2 cloves garlic, chopped
* 1 teaspoon chopped fresh thyme or parsley
* 1 28-ounce can whole peeled tomatoes, with juice
* 1 14-ounce can whole peeled tomatoes, with juice
* 4 cups reduced-sodium chicken broth, “no-chicken” broth (see Note) or vegetable broth
* 1/2 cup half-and-half (optional)
* 1/2 teaspoon salt
* Freshly ground pepper to taste

### Preparation

1. Heat butter and oil in a Dutch oven over medium heat until the butter melts. Add onion and celery; cook, stirring occasionally, until softened, 4 to 6 minutes. Add garlic and thyme (or parsley); cook, stirring, until fragrant, about 10 seconds.
2. Stir in canned tomatoes (with juice). Add broth; bring to a lively simmer over high heat. Reduce heat to maintain a lively simmer and cook for 10 minutes.
3. Puree the soup in the pot using an immersion blender or in batches in a blender. (Use caution when pureeing hot liquids.) Stir in half-and-half (if using), salt and pepper.

### Nutrition

**Per serving :** 69 Calories; 3 g Fat; 1 g Sat; 2 g Mono; 4 mg Cholesterol; 8 g Carbohydrates; 3 g Protein; 2 g Fiber; 640 mg Sodium; 420 mg Potassium 1/2 Carbohydrate Serving **Exchanges:** 1 vegetable, 1 fat

**Tips & Notes**: Cover and refrigerate for up to 4 days or freeze for up to 3 months. Chicken-flavored broth is vegetarian, preferable to vegetable broth in some recipes for its hearty, rich flavor.

**Task Title:** Calculate cans of tomatoes in ml

**Answer Key**

**Task 1:** **28 ounces = 28.4131 x 28 = 795.5668 rounded to 796 ml**

 **14 ounces =28.4131 x 14 = 397.7834 rounded to 398 ml**

 **796 ml + 398 ml = 1194 ml**

 **1194 ml x 2 = 2388 ml**

**Task 2**: **4 cups broth x 236.59 ml = 946.36 ml**

 **24 servings ÷ 8 servings = 3**

 **3 x 946.36 ml = 2839.08 ml or 2839 ml**

 **Task 3:** **Tomatoes: 28 oz + 14 oz = 42 oz**

 **42 oz x 28.4131 = 1193.3502 ml**

 **1193.3502 ml ÷ 2 = 596.6751 ml or 597 ml**

 **Chicken Stock: 4 cups broth x 236.59 ml = 946.36 ml**

 **946.36 ml ÷ 2 = 473.18 ml or 473 ml**

 **Half-and-half cream: ½ cup cream x 236.59 ml = 118.295 ml**

 **118.295 ml ÷ 2 = 59.1475 ml or 59 ml**

**Task Title:** Calculate cans of tomatoes in ml

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| Performance Descriptors | **Needs Work** | **Completes task with support from practitioner** | **Completes task independently** |
| C3.3 | * calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers
 |  |  |  |
|  | * manages unfamiliar elements (e.g. context, content) to complete tasks
 |  |  |  |
|  | * chooses and performs required operation(s); may makes inferences to identify required operation(s)
 |  |  |  |
|  | * selects appropriate steps to solutions from among options
 |  |  |  |
|  | * interprets, represents and converts measures using whole numbers, decimals, percentages, ratios and simple, common fractions (e.g. ½, ¼)
 |  |  |  |

**This task:** was successfully completed\_\_\_ needs to be tried again\_\_\_

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| Learner Comments |
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#### Instructor (print) Learner Signature

#### Skill Building Activities

**Links to Online Resources:**

<https://www.youtube.com/watch?v=2qxo2pUtlt8> – Video on converting ounces to ml (2 min)

<https://www.khanacademy.org/search?page_search_query=multiplying%20decimals>

<https://www.khanacademy.org/math/cc-sixth-grade-math/cc-6th-ratios-prop-topic/cc-6th-ratio-word-problems/e/ratio_word_problems> - Ratio word problem questions for practice.

[http://library.vcc.ca/learningcentre/pdf/vcclc/ConversionsbetweenImperial&Metric.pdf](http://library.vcc.ca/learningcentre/pdf/vcclc/ConversionsbetweenImperial%26Metric.pdf) - Learning activity for converting imperial measures to metric

<http://www.theguardian.com/education/teacher-blog/2013/aug/12/weight-measures-teaching-resources> - How to teach weights and measures – Teacher’s help

<https://www.youtube.com/watch?v=Ghefa-Q18Tg> - Video on making tomato soup recipe (10 minutes) – just for interest’s sake

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	+ Decimals
	+ Measurement
	+ Percents and Mixed Operations, Assignment #1
* **Independent Study, Short Courses (assigned by practitioner after assessment):**
	+ Feeding A Family
* **Live Classes (SABA)**
	+ Multiplication and Division; Math Stories; Fractions in Every Day Life;

Decimals A, Decimals B, GED Math Word Problems

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