

A decorative border of orange cupcakes with white frosting surrounds the entire page. The cupcakes are arranged in a rectangular frame, with one row at the top, one at the bottom, and vertical columns on the left and right sides.

Fractions and Recipes Activity

Introduction

Welcome to Top Chef - Clapham Edition! Congratulations on making it to this prestigious competition. Today, you will be given recipes with fractions in them to convert so that they will serve different numbers of people. Accuracy is important! Take your time and use your math skills for a successful recipe conversion. Who will be the next Top Chef?

Tasks

You will convert three recipes (Tasks 1, 2, 3, and 4) to serve more or less people. You will need to appropriately convert fractions so that the recipes will make correctly for another round in the competition.

If you need help remembering how to add fractions of all kinds, visit the resource page of my web site for study jams videos and more!

Task 1:

1. Look at the recipe for Jam Thumbprints
2. Re-write the recipe so it makes three times as many cookies.
3. Now rewrite the recipe so it serves 12.
4. Re-write the directions to the recipes by changing the numbers so the recipes make sense.

Task 2:

1. Look at the recipe for Blueberry Stuffed Baked French Toast
2. Re-write the fractions to the recipe so it serves 4.
3. Re-write the directions to the recipe by changing the numbers so the recipe makes sense.



Task 3:

1. Look at the recipe for Fresh Tomato and Basil Pasta.
2. Are you feeling the pressure of the other contestants yet?
3. Re-write the recipe so it serves 15.
4. Re-write the directions to the recipe by changing the numbers so the recipe makes sense.

Task 4:

1. Uh..Oh...New Challenge! Are you up to it? Do you have the fractions you need?
2. Re-write the Fresh Tomato and Basil Pasta so it serves 25
3. Re-write the directions to the recipe by changing the numbers so the recipe makes sense.

Conclusion

Congratulations! You made it through your first Top Chef competitions.

Bonus Task:

1. Find a recipe on the web that contains at least 3 fractions.
2. Re-write the recipe for half as many people.
3. Re-write the recipe for three times as many people as the original recipe.
4. Include the URL of the recipe you find.

Follow-up:

1. What did you learn about fractions from this activity?
2. Did you find some easier to convert than others? Why do you think this is so?



Jam Thumbprints

1 1/2 cups all purpose flour
1/4 teaspoon salt
1 teaspoon vanilla
2/3 cup butter or margarine
3/4 finely chopped walnuts
1/3 cup sugar
2 egg yolks
2 slightly beaten egg whites
1/3 cup cherry or strawberry preserves
Oven: 350 degrees

Stir together flour and salt. Beat butter for 30 seconds. Add sugar and beat until fluffy. Add egg yolks and vanilla; beat well. Add dry ingredients to beaten mixture, beating until well combined. Cover and chill 1 hour. Shape into 1 inch ball, roll in egg whites, then roll in finely chopped walnuts. Place 1 inch apart on ungreased cookie sheet. Press down centers with thumb. Bake in preheated oven for 15-17 minutes. Cool on a wire rack. Just before serving, fill centers with preserves.
Makes 36

Blueberry-Stuffed Baked French Toast

1 loaf white bread, cubed
4 cups blueberries (fresh or frozen)
8 oz. cream cheese, softened
1 cup sugar, divided
2 tsp. vanilla extract, divided
1/4 cup sour cream
1/2 loaf French bread



7 eggs

1/2 tsp. cinnamon

1/2 tsp. nutmeg

1-1/2 cups milk

1-1/2 cups half-and-half

TOPPING

1/2 cup butter, melted

1 cup brown sugar

2 Tbsp. dark corn syrup

1 cup chopped walnuts

Place bread cubes into a greased 9 x 13 pan (this makes a full pan).

Spread blueberries over the bread. Beat cream cheese, 1/2 sugar, 1 tsp. vanilla and sour cream until smooth. Carefully spoon over blueberries. Cut 8 or 10 1-inch slices of French bread, place over the berries.

Beat the eggs well, add the remaining 1/2 cup sugar, 1 tsp. vanilla, milk, half-and-half; beat again. Pour the egg and milk mixture over the French bread slices. Cover and refrigerate overnight.

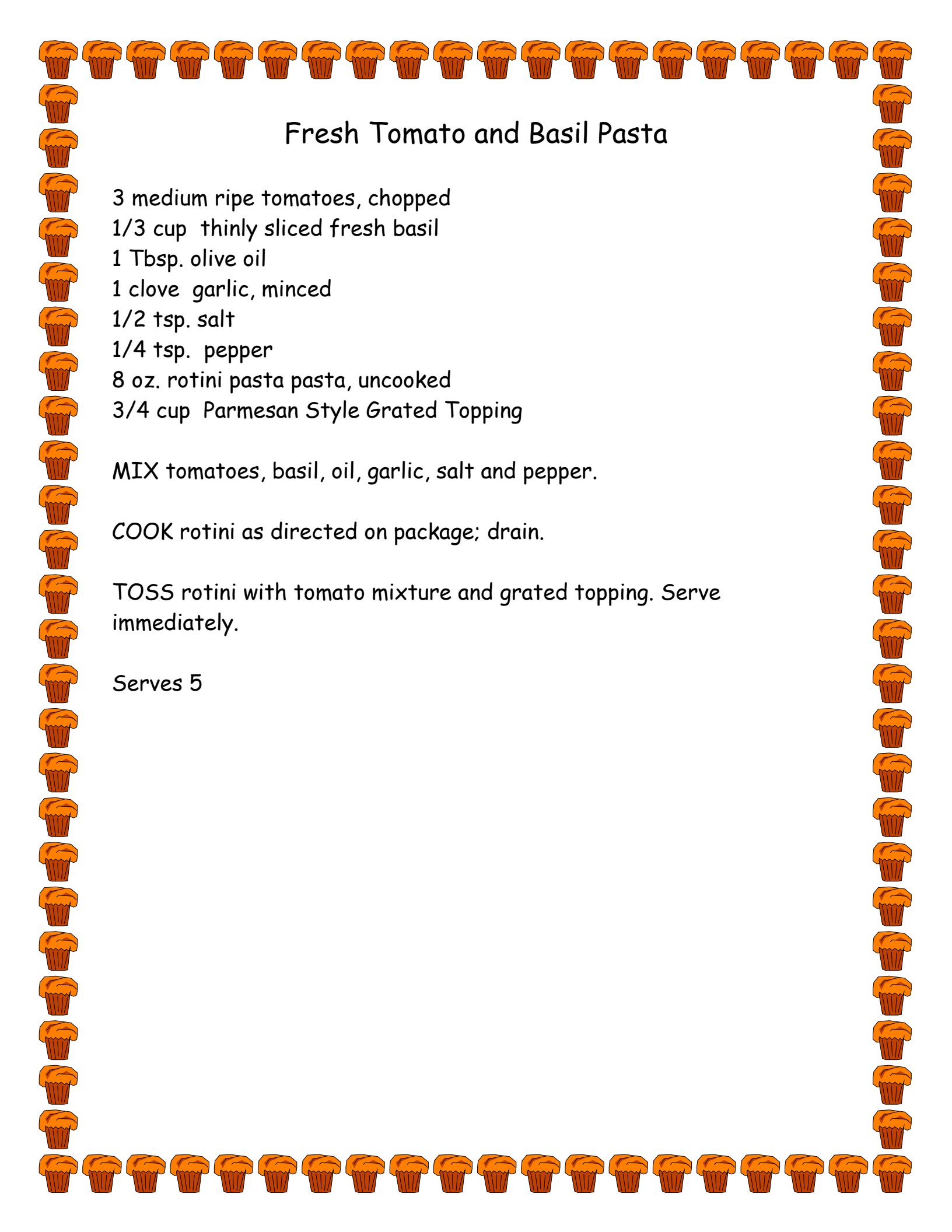
Remove from refrigerator about 45-60 minutes before baking. Stir together topping ingredients; spread carefully over the bread.

Bake uncovered at 350°F for 60-90 minutes, or until bubbly. You may need to cover with foil the last 15 minutes to keep it from getting too brown. Let stand for about 10 minutes before cutting. Sprinkle with powdered sugar if desired.

Notes

Set pan on cookie tray while baking, it will likely bake over.

Serves 8



Fresh Tomato and Basil Pasta

- 3 medium ripe tomatoes, chopped
- 1/3 cup thinly sliced fresh basil
- 1 Tbsp. olive oil
- 1 clove garlic, minced
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 8 oz. rotini pasta, uncooked
- 3/4 cup Parmesan Style Grated Topping

MIX tomatoes, basil, oil, garlic, salt and pepper.

COOK rotini as directed on package; drain.

TOSS rotini with tomato mixture and grated topping. Serve immediately.

Serves 5



Rubric

Exemplary	Accomplished	Developing	Beginning
More than 3 recipes, including bonus recipes are completed.	3 recipes are completed.	Less than 3 recipes are completed.	Less than 3 recipes are completed.
All necessary calculations are done correctly.	All necessary calculations are done correctly.	All necessary calculations are done and are mostly correctly.	Calculations are done but many are incorrect.
Recipes are rewritten accurately.	Recipes are rewritten accurately.	Recipes are rewritten but may contain mistakes.	Recipes are rewritten to some extent.
Follow up along with personal and real world connections are completed.	Follow up completed.	Follow up incomplete.	Follow up not completed.

<https://fractionwebquest.wordpress.com/>