

Name of students:



TASK 3: RECALCULATION OF A RECIPE







| **Ingredients** | **Quantity for 4 people** | **Quantity for 1 person** | **Quantity for 28 people** |
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ANSWER THE FOLLOWING QUESTIONS:

1. How much milk do we need to make this recipe for the whole class? How many 1L cartons of milk do we have to buy? And how many 1.5L cartons of milk?
2. One container of ground cinnamon contains 35 grams. If we have two containers, how many people can we prepare the recipe for? How many containers do we need to prepare the recipe for the whole class?
3. How many people can we make the recipe for at most if we have a 1kg bag of rice, a 12L carton of milk, 1kg of sugar, a container of ground cinnamon, lemons and cinnamon sticks? Explain the reasons why.
4. If the monthly menu includes rice pudding for dessert every 16 days, rice with vegetables as a starter every 12 days and hake as a main course every 20 days. How many days will the three dishes overlap?

5.- If we have 10 portions of rice pudding, 18 bananas and 25 yoghurts left over, how many equal packets of the three desserts can I give to people in need?