# REACH THE WORLD

Name: _____          Date:_____

## Lunch on A Ship

Directions: You're the head chef onboard the S.A. Agulhas II. For lunch, you are serving creamy garlic mussels for 105 passengers but your recipe only serves 5 people. Use your knowledge on proportions to make enough food for all passengers.

1) Your recipe only serves 5 people. What should you multiply each ingredient by in order to make enough for 105 passengers? Show your work.



2) Use the conversion factor calculated in question 1 to convert create a recipe that will feed all 105 passengers. Show your work

Original Recipe
Feeds 5

New Recipe
Feeds 105

2 pounds mussels        x ___ = _____→        ___ pounds mussels

2 tablespoons olive oil        x ___ = _____→        ___ tablespoons olive oil

6 garlic cloves        x ___ = _____→        ___ garlic cloves

2 shallots        x ___ = _____→        ___ shallots

½ teaspoon red pepper flakes        x ___ = _____→        ___ teaspoon red pepper flakes

1 cup heavy cream        x ___ = _____→        ___ cup heavy cream

½ cup chopped tomatoes        x ___ = _____→        ___ cup chopped tomatoes

3 tablespoons unsalted butter        x ___ = _____→        ___ tablespoons unsalted butter

¼ cup parsley        x ___ = _____→        ___ cup parsley

## ENDURANCE22
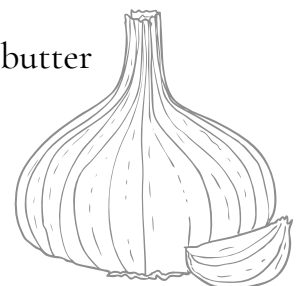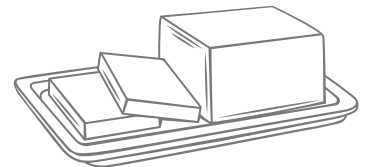
3) Oh no! You discover that you do not have cups on the ship. Convert the following ingredients from cups to teaspoons.

**1 cup = 16 tablespoons**

a. 1 cup heavy cream

b. ½ cup chopped tomatoes

Chef Kurt Daniels
S.A. Agulhas II
(Credit: Esther Horvath)

c. ¼ cup parsley

4) Calculate the cost of the following ingredients.

a. If 1 pound of mussels costs $3, how much would the mussels cost in the modified recipe?

b. If 4 cups of heavy cream costs $5, how much would the heavy cream cost in the modified recipe?

c. If 1 pound of shallots cost $3 and there are 7 shallots in a pound, how much would you spend on shallots for the modified recipe?