



Name: \_\_\_\_\_

Class: \_\_\_\_\_

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 of proportions to make enough food for all passengers aboard.

- 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 this recipe to feed all 105 passengers.

Original Recipe <i>(Feeds 5 people)</i>	Math Conversions <i>(Show your work)</i>	New Recipe <i>(For 105 people)</i>
2 pounds of mussels		_____ pounds of mussels
2 tablespoons of olive oil		_____ tablespoons of olive oil
6 cloves of garlic		_____ cloves of garlic
2 shallots		_____ shallots
1/2 teaspoon of red pepper		_____ teaspoon of red pepper
1 cup of heavy cream		_____ cup of heavy cream
1/2 cup chopped tomatoes		_____ cup chopped tomatoes
3 tablespoons of butter		_____ tablespoons of butter
1/4 cup parsley		_____ cup parsley



# REACH THE WORLD

Bringing the World into Classrooms

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- 3) Oh no! You discover that you do not have measuring cups on the ship. Convert the following ingredients from cups to teaspoons. Show your work

1 cup = 16 tablespoons

1 tablespoon = 3 teaspoons

a) 1 cup of heavy cream

b) 1/2 cup of chopped tomatoes

a) 1/4 cup of parsley



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

- 4)
- 5) Now that we know how much we need to make this recipe for 105 passengers, let's figure out the how much it will cost. Using the numbers from the new recipe, calculate the cost of the following ingredients:
- a) If 1 pound of mussels costs \$3, how much would the mussels cost in the new recipe?
- b) If 4 cups of heavy cream costs \$5, how much would the heavy cream cost in the new 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 new recipe?