

Recipe Proportion Project Assignment

Due Date: Odd-1/25/11 & Even-1/24/11

Objectives: Use proportions in practical problems such as recipes.

Think about your favorite meal, a special traditional family recipe or your own special recipe. You may search cookbooks in the library, the Internet, or any cookbooks that you have at home. The recipe must include **5 different** fractional measurements, including at least one mixed number, such as: $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ teaspoon cinnamon, $2\frac{1}{2}$ cups flour, etc.

Create a 3-section, tri-fold brochure. The front cover must include the name of the recipe. Be creative with the design on the front. You may create pictures; drawings, borders or other artwork related to your recipe that makes your brochure more interesting. The back of the brochure must include your name, date, block number at the top and the resource that you used to find the recipe at the bottom.

Size: The brochure must be the size of a standard $8\frac{1}{2}$ x 11 sheet of paper or card stock turned to the landscape or horizontal orientation.

- On the inside of the brochure the center should include the recipe, with its original ingredients and proportions, directions for preparation, and the number of servings that the recipe makes. On the inside left of the brochure rewrite the entire recipe to make $\frac{1}{2}$ of the original recipe. Remember that it is difficult to divide one egg, so keep that in mind if you choose a recipe with eggs in it. You must complete the calculations independently for this section and the following section.
- On the right side of the brochure rewrite the entire recipe to double the original recipe.
- Remember to include the number of servings for every section of the brochure.
- Rubric is on the back. You **MUST** turn this sheet in with your project.

Remember that neatness and creativity are important to the design and success of your brochure.

Your brochure will be graded according to a rubric that includes: Content accuracy, correct format, organization, proportions, directions, servings, creativity, and neatness.

Do not use markers because they bleed through the paper too much. You may use computer art, or create your own using colored pencils.

Recipe Proportion Brochure Project Rubric

Name _____

Block _____

Category	10	9-8	7-6	5-4	3-1	Score	
Content Accuracy	All of the proportions in the brochure are accurate.	99-90 % of the proportions in the brochure are accurate.	89-80 % of the proportions in the brochure are accurate	79-70 % of the proportions in the brochure are accurate.	69-60% of the proportions in the brochure are accurate.		
	8-7	6-5	4-3	2-1	0		
Organization	Each section in the brochure has a clear beginning, middle, and end.	Almost all sections in the brochure have a clear beginning, middle, and end.	Most sections in the brochure have a clear beginning, middle, and end.	Some sections in the brochure have a clear beginning, middle, and end.	None of the sections in the brochure have a clear beginning, middle, and end.		
Attractiveness and Organization	The brochure has exceptionally attractive formatting and well-organized information.	The brochure has attractive formatting and well-organized information.	The brochure has well-organized information.	The brochure partially follows the formatting, but has several mistakes.	The brochure does not follow the format required.		
Sources	Careful and accurate records cite the resources used	Sources are mostly cited accurately	Sources are cited with partial accuracy	Sources are cited inaccurately	Sources are not cited.		
Creativity and Color	Creativity and color is used throughout the brochure	Creativity and color is used in most of the brochure	Creativity and color is used in some of the brochure	Creativity and color is used in little of the brochure	Creativity and color is not used in the brochure		
Graphics/Pictures	Graphics go well with the text and there is a good mix of text and graphics	Graphics go well with the text, but there is are so many that they distract from the text	Graphics go well with the text, but there are too few and the brochure seems text "heavy."	Graphic are present, but unrelated to the text.	There are no graphics		
Grade						Total Score	

Title of Recipe (Centered)

(Example)

FRIED SOFTSHELLED TURTLE

(This recipe will have the exactly the same except for the proportions. It will be **exactly** 1/2 of the original recipe.)

- 1 1/4 lbs. turtle meat, cut into 2-4 inch pieces
- 1/4 cup vinegar
- 1/2 tsp. salt
- 1/2 cup all-purpose flour
- 1/8 cup plus 1 tbsp. milk
- 1 eggs, separated
- 1 tsp. olive or vegetable oil
- 1/16 tsp. (pinch) salt
- Vegetable oil

Recipe preparation and cooking/ baking directions
(Example)

Combine turtle, vinegar, and 1/2 tsp. salt. Cover with water; simmer 1 hour or until tender. Drain and set aside.

Combine flour, milk, egg yolks, olive oil, and 1/16 tsp. (pinch) salt; mix well. Beat egg whites until stiff; fold into batter.

Dip turtle pieces into batter; fry until golden brown in deep oil heated to 375 degrees F. Drain well on paper towels.

Number of servings (Example)

Makes about 4-6 servings.

Title of Recipe (Centered)

(Example)

FRIED SOFTSHELLED TURTLE

(Original Recipe)

- 2 1/2 lbs. turtle meat, cut into 2-4 inch pieces
- 1/2 cup vinegar
- 1 tsp. salt
- 1/2 cup all-purpose flour
- 1/4 cup plus 1 tbsp. milk
- 2 eggs, separated
- 2 tsp. olive or vegetable oil
- 1/8 tsp. salt
- Vegetable oil

Recipe preparation and cooking/ baking directions
(Example)

Combine turtle, vinegar, and 1 tsp. salt. Cover with water; simmer 1 hour or until tender. Drain and set aside.

Combine flour, milk, egg yolks, olive oil, and 1/8 tsp. salt; mix well. Beat egg whites until stiff; fold into batter.

Dip turtle pieces into batter; fry until golden brown in deep oil heated to 375 degrees F. Drain well on paper towels.

Number of servings (Example)

Makes about 4-6 servings.

Title of Recipe (Centered)

(Example)

FRIED SOFTSHELLED TURTLE

(This recipe will have the exactly the same except for the proportions. It will be exactly **double** of the original recipe.)

- 5 lbs. turtle meat, cut into 2-4 inch pieces
- 1 cup vinegar
- 2 tsp. salt
- 1 cup all-purpose flour
- 1/2 cup plus 1 tbsp. milk
- 4 eggs, separated
- 4 tsp. olive or vegetable oil
- 1/4 tsp. salt
- Vegetable oil

Recipe preparation and cooking/ baking directions
(Example)

Combine turtle, vinegar, and 2 tsp. salt. Cover with water; simmer 1 hour or until tender. Drain and set aside.

Combine flour, milk, egg yolks, olive oil, and 1/4 tsp. salt; mix well. Beat egg whites until stiff; fold into batter.

Dip turtle pieces into batter; fry until golden brown in deep oil heated to 375 degrees F. Drain well on paper towels.

Number of servings (Example)

Makes about 4-6 servings.

Name

Date

Block

Resource cited here



