

SCALING THE PANCAKE RECIPE

- 1 Original recipe is for 4 people so scale factor for 8 people is 2.
- 2 Multiply every ingredient by **2**: eggs 2×2 , flour **400** g $\times 2$ and milk **600** ml $\times 2$.
- 3 New amounts are 4 eggs, 800 g flour and 1200 ml milk.

 WARM-UP

Draw blank ratio bar models for these mixtures.

1. Draw bars for 500 g flour and 700 ml milk both scaled by 2
2. Draw bars for 300 ml milk scaled by 2 to 600 ml
3. Draw 1 to 5 ratio bars sharing 900 ml total

 PRACTICE

- 1 food and shopping

The pancake recipe for seven people needs 350 g of flour. Tonight fourteen people are coming. What amount of flour do you need with scale factor 2?

- ## 2 food and shopping

Smoothie for 10 uses 750 ml milk. Make it for 20 people using scale factor 2. How much milk now?

- ### 3 food and shopping

Pancake recipe for 12 uses 840 ml milk. Halve it for 6 people with scale factor $\frac{1}{2}$. How much milk?

- #### 4 food and shopping

A smoothie is 1 part banana to 5 parts milk in a 720 ml jug. How many ml is one part?

- 5 food and shopping

Recipe for 3 uses 1 banana. Scale for 9 people with scale factor 3. How many bananas?

ALWAYS, SOMETIMES, NEVER

Always, sometimes or never true? Write A, S or N.

- a. Scaling a recipe keeps the mixture balanced only when every ingredient uses the same scale factor.
- b. Doubling the flour but not the milk still gives the right pancake texture.
- c. A 1:5 juice mixture in 900 ml has parts of 150 ml each.
- d. Halving a recipe for 4 people uses scale factor 2.