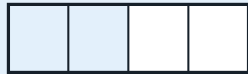


CLASS PORRIDGE FOR 28

- 1 The base recipe feeds **2** people with **1** cup oats and **2** cups water.
- 2 The class has **28** people so the scale factor is 28 divided by 2 = **14**.
- 3 Oats: 1 cup x **14** = **14** cups.
- 4 Water: 2 cups x **14** = **28** cups.

 WARM-UP

Shade the fraction strips to match each scaled recipe amount.



Recipe for 4 pupils:
2 cups flour, 1 cup milk, 2 eggs



Scaled for 8 pupils ($\times 2$):
_____ cups flour, _____ cup milk, _____



Scaled for 12 pupils ($\times 3$):
 _____ cups flour, _____ cups milk, _____

1. Shade strips to show 2 cups of oats for the 4-person porridge
2. Shade strips to show 6 cups of flour for the 12-person scones
3. Shade strips to show 10 cups of oats for the 20-person class porridge

 PRACTICE

- 1 A porridge recipe for 2 people uses 1 cup of oats. How many cups of oats are needed for 4 people at the school breakfast club?
- 2 The same porridge recipe uses 2 cups of water for 2 people. How many cups of water are needed when you scale it up for 4 people?
- 3 A scone recipe for 9 shoppers uses 8 cups of flour. How many cups of flour do you need to bake for 63 people?
- 4 A scone recipe for 6 uses 3 cups of flour. The bakery scales it up for 30 customers. How many cups of flour are required?

ALWAYS, SOMETIMES, NEVER

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

- a. When you double the number of people you double every ingredient in the recipe
- b. You can double the oats but leave the water the same and the porridge will still taste right
- c. Scaling a recipe from 2 people to 6 people means a scale factor of x3 for every ingredient
- d. The scale factor used to enlarge a recipe is a whole number