

Understanding Ratios in Recipes

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5th Grade Math Review

Name: _____

Date: _____

Answer the following questions based on the lesson about ratios in recipes.

1. How do ratios help us in the kitchen when adjusting recipes?

2. What happens if we don't keep the same proportions in a recipe?

- A. The recipe tastes the same
- B. The recipe may not taste right
- C. The recipe is easier to make

3. Ratios can only be used to scale recipes up, not down.

- True False

4. To serve 2 people from a recipe designed for 4, you would need to ____ the ingredient amounts.

5. If a recipe calls for 2 cups of flour for 4 servings, how much flour do you need for 2 servings?

- A. 1 cup
- B. 2 cups
- C. 4 cups

6. What did you learn about proportional thinking today? Provide an example.

7. Keeping the same ratio ensures the recipe tastes the same.

- True False

8. A ratio is a comparison of two ____ or more quantities.

9. What is the purpose of the Recipe Ratio Challenge activity?

- A. To learn about baking
- B. To practice scaling recipes using ratio calculations
- C. To memorize recipes

10. Why is careful measurement important in cooking, similar to math?

Answer Key

1. Ratios help us maintain the right balance of ingredients when scaling recipes up or down. 2. The recipe may not taste right 3. False 4. divide 5. 1 cup 6. I learned that proportional thinking helps in adjusting recipes. For example, if I want to make a cake for 6 instead of 12, I can cut the ingredient amounts in half. 7. True 8. numbers 9. To practice scaling recipes using ratio calculations 10. Careful measurement is important because it ensures that the final dish turns out well, just like accurate calculations lead to correct answers in math.