Literacy Link South Central

OALCF Task Cover Sheet

Task Title: Soup recipe for a restaurant

Learner Name:
Date Started: **Date Completed:**
Successful Completion: Yes___   No___
Goal Path: Employment √   Apprenticeship √ Secondary School___   Post Secondary___   Independence √
Task Description: Cooks in restaurants need to prepare food for large groups. Many restaurants offer a daily soup special.

Competency:	**Task Group(s):**
A: Find and Use Information C: Understand and Use Numbers	A2: Interpret documents C2: Manage time C3: Use measures

Level Indicators:
A2.1:   Interpret very simple documents to locate specific details
C2.1:   Measure time and make simple comparisons and calculations
C3.2:   Use measures to make one-step calculations
Performance Descriptors: See chart on last page.
Materials Required: • Pencil and paper   • Attached information, *Clam Chowder Recipe*

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Learner Information and Tasks:

Cooks in restaurants need to prepare food for large groups. Many restaurants offer a daily soup special.

Look at the Clam Chowder Recipe.

Task 1　　　How many servings does this recipe make?

Task 2　　　Calculate how many cups of diced leeks are needed to triple the recipe.

Task 3　　　Calculate how many cups of heavy cream are needed to double the recipe.

Task 4　　　How long will it take to make this recipe**?**

Clam Chowder Recipe

Prep Time: 30 minutes

Cook Time: 45 minutes

Yield: 30 servings

Ingredients

1 cup butter	7 ½ cups minced clams with juice
7 ½ cups diced onion	7 ½ cups diced potato
4 cups diced celery	7 teaspoons salt
4 cups diced leek	2 teaspoons white pepper
2 teaspoons chopped garlic	7 teaspoons dried thyme
1 cup flour	4 cups heavy cream
30 cups of milk	

Directions:

1. In a large soup pot, melt butter over medium heat.
2. Add onion, celery, leeks and garlic and saute for 3 minutes, mixing often.
3. Remove from the heat and add the flour, mixing well.
4. Add milk and whisk vigorously.
5. Drain clams and add juice to soup.
6. Slowly bring to a boil, stirring often.
7. Reduce heat to a simmer and add potatoes and seasonings; simmer 10 minutes.
8. Add clams and simmer 5-8 minutes.
9. Finish with heavy cream.

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Answer Key:

Task 1   How many servings does this recipe make?

Yield: 30 servings

Task 2   If the Cook triples the recipe, how many cups of diced leeks will they need?

4 cups x 3 = **12 cups**

Task 3   If the Cook doubles the recipe, how many cups of heavy cream will they need?

4 cups x 2 = **8 cups**

Task 4   How long will it take to make this recipe**?**

30 minutes prep time + 45 minutes cook time = **75 minutes (or 1 hour 15 minutes)**

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Performance Descriptors		Needs work	Completes task with support from practitioner	Completes task independently
A2.1	• Scans to locate specific details			
C2.1	• adds, subtracts, multiplies and divides whole numbers and decimals			
	• identifies and performs required operation			
	• chooses appropriate units of measurement (e.g., hours, minutes, seconds)			
	• interprets and represents time using whole numbers, decimals (e.g., .25, .5) and simple common fractions (e.g., ½, ¼ hour)			
C3.2	• calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers			
	• chooses and performs required operation(s); may make inferences to identify required operation(s)			

This task: was successfully completed____   needs to be tried again____

Learner Comments

_____   _____

Instructor (print)   **Learner Signature**