

*OALCF Tasks for the Apprenticeship Goal Path: Prepared for the Project, Developing Best Practices for Increasing, Supporting and Retaining Apprentices in Northern Ontario (2014)*

# Task Title: Understanding and Using Baked Ziti Recipe

OALCF Cover Sheet – Practitioner Copy



**Learner Name:**

**Date Started (m/d/yyyy):**

**Date Completed (m/d/yyyy):**

**Successful Completion:**  Yes No 

|  |  |  |
| --- | --- | --- |
| **Goal Path:** | Employment | Apprenticeship |
| Secondary School | Post Secondary | Independence |

**Task Description:** Using a recipe to find and location information. Calculate alternative proportions.

**Competency:** A: Find and Use Information, B: Communicate Ideas and Information, C: Understand and Use Numbers

**Task Groups:** A1: Read continuous text, A2: Interpret documents, B3: Create and complete documents, C2: Manage time, C3: Use measures

**Level Indicators:**

* A1.1: Read brief texts to locate specific details
* A2.2: Interpret simple documents to locate and connect information
* B3.2b: Create simple documents to sort, display and organize information
* C2.1: Measure time and make simple calculations
* C3.2: Use measures to make one-step calculations

**Performance Descriptors:** See chart on last page

**Materials Required:**

* Pencil and Paper
* Calculator – optional
* Baked Ziti recipe - attached

# Learner Information

Cooks read and follow recipes to prepare food. They also measure ingredients according to specifications and number of people to be served. Look at the Baked Ziti recipe:

# Baked Ziti

**Serves:** 10

**Prep Time:** 20 Minutes

**Cook Time:** 35 Minutes

## Ingredients

* 1 pound dry ziti pasta
* 1 onion, chopped
* 1 pound lean ground beef
* 2 (26 ounce) jars spaghetti sauce
* 6 ounces provolone cheese, sliced
* 1 1/2 cups sour cream
* 6 ounces mozzarella cheese, shredded
* 2 tablespoons grated Parmesan cheese

## Directions

1. Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes; drain.
2. In a large skillet, brown onion and ground beef over medium heat. Add spaghetti sauce, and simmer 15 minutes.
3. Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish. Layer as follows: 1/2 of the ziti, Provolone cheese, sour cream, 1/2 sauce mixture, remaining ziti, mozzarella cheese and remaining sauce mixture. Top with grated Parmesan cheese.
4. Bake for 30 minutes in the preheated oven, or until cheeses are melted.

# Work Sheet

**Task 1: How many portions does the Baked Ziti recipe prepare?**

Answer:



**Task 2: Calculate the total time to prepare the recipe.**

Answer:



**Task 3: The cook needs to make this recipe for 25 people. How many ounces (oz.) of spaghetti sauce does the cook need in total?**

Answer:



**Task 4: The cook will be making this recipe many times in one night using 18 cups of sour cream. Calculate the amount of shredded mozzarella cheese that will be needed.**

Answer:



**Task 5: Rewrite the recipe to reflect a total of 40 servings.**

Answer:



# Answers

**Task 1:**

Answer: 10 (top left corner of the recipe under the title)

**Task 2:**

Add 35 minutes for prep time to 20 minutes for cooking time:

* 35 + 20 = 55 minutes

Answer: 55 minutes

**Task 3:**

Calculate total number of ounces (oz.) of spaghetti sauce needed for 10 servings:

* 26 oz. jar multiplied by 2 jars = 52 total ounces
* Set up a ratio of ounces to servings:
* 52: 10 = “x”: 25
* Cross multiply to solve for x:
* 52 multiplied by 25 = 10 multiplied by “x”
* 1300 = 10x
* Divide each side by 10 to solve for “x”
* 130 = x

Answer: The cook required 130 ounces (oz.) of spaghetti sauce.

**Task 4:**

Calculate the number of times the cooks used the recipe in one night:

* 18 cups total used divided by 1 ½ cups per recipe = 12
* Calculate the number of usages by the amount of shredded mozzarella cheese used each time: 12 multiplied by 6 ounces (oz.) per use = 72 ounces (oz.)

Answer: The cook used 72 ounces of shredded mozzarella cheese.

**Task 5:**

Divide the number of required servings by the number of servings the recipe makes:

* 40 divided by 10 = 4
* Multiply each ingredient by 4:
	+ 1 pound dry ziti pasta x 4 = 4 pounds
	+ 1 onion, chopped x 4 = 4 onions
	+ 1 pound lean ground beef x 4 = 4 pounds
	+ 2 (26 ounce) jars spaghetti sauce x 4 = 8 (26 ounce) jars spaghetti sauce
	+ 6 ounces provolone cheese, sliced x 4 = 24 ounces provolone cheese
	+ 1 1/2 cups sour cream x 4 = 6 cups of sour cream
	+ 6 ounces mozzarella cheese, shredded x 4 = 24 ounces mozzarella cheese, shredded
	+ 2 tablespoons grated Parmesan cheese x 4 = 8 tablespoons grated parmesan cheese

Answer:

* 4 pound dry ziti pasta
* 4 onion, chopped
* 4 pound lean ground beef
* 8 (26 ounce) jars spaghetti sauce
* 24 ounces provolone cheese, sliced
* 6 cups sour cream x 4
* 24 ounces mozzarella cheese, shredded
* 8 tablespoons grated Parmesan cheese

#  Performance Descriptors 1

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Levels | Performance Descriptors | Needs Work | Completes task with support from practitioner | Completes task independently |
| A1.1 | Reads short texts to locate a single piece of information |  |  |  |
| A1.1 | Follow simple, straightforward instructional texts |  |  |  |
| A1.1 | Identifies the main idea in brief texts |  |  |  |
| A2.2 | Performs limited searches using one or two search criteria |  |  |  |
| A2.2 | Uses layout to locate information |  |  |  |
| A2.2 | Makes connections between parts of documents |  |  |  |
| A2.2 | Makes low-level inferences |  |  |  |
| B3.2b | Follows conventions to display information in simple documents (e.g. use of font, colour, shading, bulleted lists) |  |  |  |
| B3.2b | Sorts entries into categories |  |  |  |
| B3.2b | Displays one or two categories of information organized according to content to be presented |  |  |  |

# Performance Descriptors 2

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Levels | Performance Descriptors | Needs Work | Completes task with support from practitioner | Completes task independently |
| B3.2b | Identifies parts of documents using titles, row and column headings and labels |  |  |  |
| C2.1 | Adds, subtracts, multiplies and divides whole numbers and decimals |  |  |  |
| C2.1 | Recognizes values in number and word format |  |  |  |
| C2.1 | Identifies and performs required operation |  |  |  |
| C2.1 | Measures time using common instruments, such as clocks, timers and stopwatches |  |  |  |
| C2.1 | Chooses appropriate units of measurement (e.g. hours, minutes, seconds) |  |  |  |
| C2.1 | Follows apparent steps to reach solutions |  |  |  |
| C2.1 | Uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation) |  |  |  |

# Performance Descriptors 3

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Levels | Performance Descriptors | Needs Work | Completes task with support from practitioner | Completes task independently |
| C3.2 | Calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers  |  |  |  |
| C3.2 | Understands and uses ratio and proportion |  |  |  |
| C3.2 | Chooses and performs required operation(s); may make inferences to identify required operation(s) |  |  |  |
| C3.2 | Selects appropriate steps to solutions |  |  |  |
| C3.2 | Interprets, represents and converts measures using whole numbers, decimals, percentages, ratios and simple, common fractions |  |  |  |
| C3.2 | Uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation) |  |  |  |

# Performance Descriptors 4

This task: Was successfully completed Needs to be tried again 

Learner Comments:

Instructor (print): Learner Signature:

