**OALCF Task Cover Sheet**

**Task Title: Squares Recipe**

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| **Learner Name:** | |
| **Date Started: Date Completed:**  **Successful Completion:** Yes\_\_\_ No\_\_\_ | |
| **Goal Path**: Employment **√** Apprenticeship\_\_\_ Secondary School\_\_\_ Post Secondary\_\_\_ Independence **√** | |
| **Task Description:**  Parents, nannies & babysitters prepare snacks for the children they are looking after. | |
| **Competency:**  A: Find and Use Information  C: Understand and Use Numbers | **Task Group(s):**  A1: Read continuous text  C3: Use measures |
| **Level Indicators:**  A1.1: Read brief texts to locate specific details  C3.2: Use measures to make one-step calculations | |
| **Performance Descriptors:** see chart on last page | |
| **Materials Required:**   * Pencil/pen or computer * Squares recipe and tasks | |

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**Squares Recipe**

Nannies prepare snacks for the children they are looking after. Look at the recipe for Rice Krispies Squares.

**Task 1** How many squares does this recipe make?

**Task 2** If the Nanny doubles the recipe, how many marshmallows will they add?

**Task 3** If the Nanny doubles the recipe, how much butter or margarine will they need?

*This document may have been adapted. Content may not be current.*

**Squares Recipe**

PEANUT BUTTER RICE KRISPIE SQUARES

I think this was intended for the kids but we all eat and enjoy them.

**Sweetened condensed milk 2/3** **cup 150 mL**

**Smooth peanut butter 1/4 cup 60 mL**

**Corn syrup, light or dark 1/4 cup 60 mL**

**Brown sugar, packed 1/2 cup 125 mL**

**Crisp rice cereal 4 cups 1L**

**ICING**

**Semi/sweet chocolate chips 1/2 cup 125 mL**

**Smooth peanut butter 2 tbsp. 30 mL**

Heat first 4 ingredients in a large saucepan, stirring constantly, until well mixed and thickened. Remove from heat.

Add rice cereal, stirring to coat. Pack into a greased 9 x 9 inch (22 x 22 cm) pan. Cool

**Icing**: Melt chocolate chips and peanut butter over low heat, stirring often. Spread over squares. Cut into 36 squares.

RICE KRISPIE SQUARES

Is there a child that doesn’t ask for these again and again?

**Butter or hard margarine 1/4 cup 60 mL**

**Large marshmallows 32 32**

**Crisp rice cereal 5 cups 1.25L**

Melt butter in a large heavy saucepan.

Add marshmallows and stir over low heat until they are melted.

Add rice cereal. Stir until well-coated. Press into a buttered 8 x 8 inch (20 x 20 cm) pan. Let stand for a few hours to set before cutting. Cut into 25 or 36 squares.

**Variation**: Melt 3 tbsp. (50 mL) butter or hard margarine and 1 cup (250 mL) semisweet chocolate chips over low heat, stirring often. Spread over top.

*Reprinted from “150 Delicious Squares” © Company’s Coming Publishing Limited*

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**Squares Recipe**

**Answer Key**

**Task 1** How many squares does this recipe make?

**25 or 36 squares**

**Task 2** If the Nanny doubles the recipe, how many marshmallows will they add?

**64**

**Task 3** If the Nanny doubles the recipe, how much butter or margarine will they need?

**1/2** **cup OR 120 mL OR 125 mL**

## Task Title: Squares Recipe

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| 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 |  |  |  |
| 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\_\_\_

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| Learner Comments |
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#### Instructor (print) Learner Signature