

Assessment Task Notification

RICHMOND RIVER HIGH CAMPUS

Task Number	3	Task Name	Recipe for success
Course	Year 11 Numeracy	Faculty	Mathematics
Teacher	Ms Cabot	Head Teacher	Ms Humphrys
Issue date	Tuesday (12/8/25) Week 3	Due date	Tuesday (02/09/25) Week 7
Focus (Topic)	N6-2.2 Operations with fractions and decimals N6-2.3 Metric relations	Task Weighting	40%

Outcomes

- identify situations which involve the use of fractions in everyday life, work situations and media
- understand the link between unit fractions and division
- identify situations which involve the use of decimals in everyday life, work situations and media
- read, write and compare dollar amounts of money
- understand the difference between the way decimals and money are read and spoken

Task description

You are planning a dinner two to celebrate a special occasion. Your meal will contain three courses, an entree, main, and dessert. You will create a menu by choosing one of the three options given for each course. You will then adjust the ingredient quantities using your knowledge of fractions so that the recipe will feed only two people. Afterall with the cost of living crisis, we don't want to waste ingredients or money.

You will then calculate the cost of the ingredients and for each meal, before answering the questions.

Name:		
	TERM 3 ASSESSMENT TASK	

Completed

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Step 1:	Create a menu	
Step 2:	Calculate the quantity of ingredients you will need	
Step 3:	Calculate the cost	
Step 4:	Answer the questions	

Introduction

As you move through life you will make calculations without even giving it much thought. For instance you may reduce a recipe's portions to suit your families needs, or plan a birthday party to stay within your budget, or when you need to start cooking for a meal to be ready at 'dinner time'.

In this task you will plan a three course meal for two. This will involve planning the menu, adjusting the recipe to suit your needs and determining the cost, and answering a few questions.

Step 1: Create your menu

You will be given nine recipes, three for each course. You will need to choose one entree, main and dessert and create your menu.

Step 2: Adjust the recipes for two people

Recipe for Success: Assessment Task 1

Calculate the quantity of ingredients you will need for each course.

• For each course list the ingredients with the new quantities.

Step 3: Calculate the cost

• For your ingredient list calculate the cost using the price list provided.

Step 4: Answer the following questions

- What is the total cost of your three course meal?
- What fraction of the cost was spent on the entree?
- What fraction of the cost was spent on the main?

- What fraction of the cost was spent on the dessert?
- If you had a budget of \$____, how much of your budget is left over to spend on a gift for your guest?
- What fraction of the budget was spent on the meal, and what fraction was spent on the gift?

Step 1: Create your menu (1 mark)

From the options given choose an entree, main and dessert for your three course menu.

	Menu	
Entree:		
Main:		
Dessert:		

Step 2/3: Entree (9 marks)

Using the recipe you have chosen as an entree complete the following.

- a) List the ingredients.
- b) Calculate the quantity of each ingredient required to serve two people.
- c) Calculate the cost of each ingredient you require using the price list provided.

Entree			
Quantity required	Cost		
	Entree Quantity required		

Step 2/3: Main (9 marks)

Using the recipe you have chosen as a main, complete the following.

List the ingredients.

Calculate the quantity of each ingredient required to serve two people.

Calculate the cost of each ingredient you require using the price list provided.

Main			
Ingredients	Quantity required	Cost	

Step 2/3: Dessert (9 marks)

Using the recipe you have chosen as a dessert, complete the following.

- a) List the ingredients.
- b) Calculate the quantity of each ingredient required to serve two people.
- c) Calculate the cost of each ingredient you require using the price list provided.

list provided.			
Dessert			
Ingredients	Quantity required	Cost	

Step 4: (12 marks) a) What is the total cost of your three course meal? b) What fraction of the cost was spent on the entree? c) What fraction of the cost was spent on the main? d) What fraction of the cost was spent on the dessert? e) If you had a budget of \$150, how much of your budget is left over to spend on a gift for your guest? n f) What fraction of the budget was spent on the meal, and what fraction could be spent on the gift?