Discussion Guide 2
Discussion 1:
Your family is inviting friends to celebrate Mexican Independence Day, September 16. You have a special punch you make, calling for: one 12-oz. can of guava juice concentrate; three cans of 12-oz tropical fruit punch concentrate; one 6-oz can of passion fruit concentrate; and one 6-ounce of mango juice concentrate. Each concentrate requires you mix 3 parts water to the concentrate.

1. How much punch does the recipe make, in ounces?
2. There are 40 guest expected. You plan on serving at least 5 beverages to each guest in 8 oz. portions. How many ounces will you need of the fruit punch?
3. Do you need to increase the recipe? If so, what is the best way to increase it, without changing the ratios or having too much left over?

Your mother-in-law claims her punch is better. Her recipe calls for: one 32 oz. of jimica juice; one 64-oz. carton of pineapple-guava juice; three cartons of 64 oz of tropical punch; two cartons of 64 oz of papaya juice for digestion; two 6-oz can of passion fruit concentrate; and three 12-ounce 6-oz of mango juice concentrate. Each concentrate requires you mix 3 parts water to the concentrate.

2. Which basic recipe serves more guests?
3. Do you need to increase the recipe? If so, what is the best way to increase it, without changing the ratios or having too much left over?
Discussion 2:
You are to imagine that you are teaching your students to bake chocolate chip cookies for a bake sale or fundraiser. The recipe below makes 45 cookies. But, you need 200 cookies for the activity.

Use the principles of fractions and ratio to devise a lesson that shows the students how to change the recipe to make the larger batch.

Chocolate Chip Recipe

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
1 cup chopped nuts

PREHEAT oven to 375° F. COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets. BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. PAN COOKIE VARIATION: Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 45 cookies.