



Name _____

Let's Cook!

CCGPS Cluster 2: Apply and extend previous understandings of multiplication and division to multiply and divide fractions.

CCGPS.5.NF.7: Apply and extend previous understandings of division to divide unit fractions by whole numbers and whole numbers by unit fractions

CCGPS.5.NF.4: Apply and extend previous understandings of multiplication to multiply a fraction, or whole number by a fraction.

CCGPS.5.NF.3: Interpret a fraction as division of the numerator by the denominator ($a/b = a \div b$). Solve word problems involving division of whole numbers leading to answers in the form of fractions or mixed numbers, e.g. by using visual fraction models or equations to represent the problem.

You want to make a Walk Georgia salsa recipe. Below are the ingredients needed for four servings.

Black Bean Salsa

Serves four.

Ingredients:

- 1 jar black beans, drained and rinsed
- 1 cup corn
- 6 sprigs green onions
- 1/4 cup fresh cilantro
- 1 plum tomato
- 1 small red bell pepper
- 2 tablespoons of lime juice
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon cayenne pepper
- 2 tablespoon vegetable oil

1. If six people want to share the salsa, what serving size would each person get?
2. If six people decide to share the salsa after you doubled the recipe, what serving size would each person get?
3. If you only wanted to make half of the recipe, how many cups of corn would you need? Tablespoons of vegetable oil? Cups of fresh cilantro?

4. If you wanted to double the recipe, how many tomatoes would you need? Teaspoons of black pepper? Teaspoons of cayenne pepper?
5. If there is $\frac{1}{4}$ teaspoon of salt in four servings, how many teaspoons would there be in 12 servings?
6. If there is a $\frac{1}{2}$ teaspoon of cayenne pepper in four servings, how many would there be in 16 servings?

Below is the nutrition information for the salsa.

Nutrition Information (per serving)

- 185 calories
- Carbohydrates: 25.30 grams
- Fat: 7.25 grams
- Saturated Fat: 0.57 grams
- Protein: 7.19 grams
- Cholesterol: 0 mg
- Fiber: 6.58 grams
- Sodium: 164 mg

If this is the nutrition information for one serving:

- a. How many calories are in the whole recipe?
- b. How many carbohydrates are in the whole recipe?
- c. How many grams of fat are in the whole recipe?