**Note:**

Below are 5 performance tasks. The tasks for the most part ask students to multiply fractions by a whole number, 1 task requires division and 1 requires measurement conversion.

These performance tasks should be worked on in a small, cooperative group.

**Task 1**

**Two-Bean Soup with Kale**

Recipe:

* 3 tablespoons olive oil

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* 1 cup chopped onion

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* 1/2 cup chopped carrot

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* 1/2 cup chopped celery

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* 1/2 teaspoon salt, divided
* 2 garlic cloves, minced

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* 4 cups organic vegetable broth
* 7 cups stemmed, chopped kale
* 2 (15-ounce) cans no-salt-added cannellini beans, rinsed, drained, and divided

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* 1 (15-ounce) can no-salt-added black beans, rinsed and drained

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* 1/2 teaspoon freshly ground black pepper
* 1 tablespoon red wine vinegar
* 1 teaspoon chopped fresh rosemary

The recipe, as written above, will serve 6 people. Mary has a family of 13. How will she increase the amount of each ingredient so that she has enough to feed her family?

On a sheet of paper or in your math notebook write the new recipe, and explain how you figured out your new recipe.

Common Core Standard: 4.NF.3c; 4.NF.4

Task 2

# Roasted Pork Tenderloin Medallions with Dried Cranberry Sauce

# Tip: A tablespoon of grape jelly helps thicken the tangy-sweet sauce.

# Recipe:

**Pork:**

* 1 teaspoon dried sage
* 1 teaspoon dried thyme
* 3/4 teaspoon salt
* 1/2 teaspoon freshly ground black pepper
* 1 (1-pound) pork tenderloin, trimmed

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* Cooking spray

**Sauce:**

* 1 cup fat-free, less-sodium chicken broth

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* 1 cup dried cranberries
* 1/2 cup cranberry juice cocktail (such as Ocean Spray)

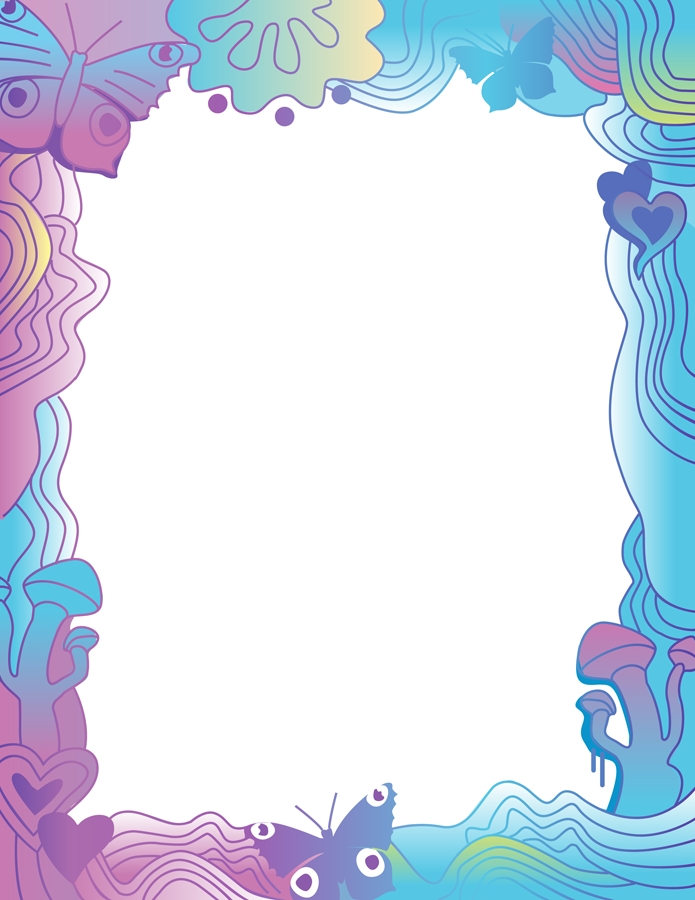
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* 1 tablespoon grape jelly

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The recipe above will serve 4 people. Samuel is having a dinner party for 14. If he quadruples the recipe, what will the new recipe look like? In your notebook write the new recipe – don’t forget the sauce! Also, explain how you came up with your new recipe? How did you know what to do?

Common Core Standard: 4.NF.3c; 4.NF.4

Task 3

Below are 2 separate chili recipes. What are some similarities you notice between them? Which recipe would be easier to make? Why do you think so?

Choose 1 recipe. You are making chili for 20 people – rewrite the recipe so that you would have enough – show all your work.

|  |  |
| --- | --- |
| Chili Con Carne | Mom’s Chili Recipe |
| 2 lbs ground beef  1 large onion, chopped  2 garlic cloves, minced  1 (15 ounce) can tomato sauce  1 (6 ounce) can tomato paste  1 (15 ounce) can tomatoes  1 (15 ounce) can diced tomatoes with green chilies  1 teaspoon ground cumin  1 teaspoon paprika  1/2 teaspoon pepper  Serves: 6 | 1 lb ground beef  1/2 onion, diced  1/4 green pepper, diced  1/2 cup salsa  1 (20 ounce) can tomato sauce (large)  2 (10 ounce) cans chili beans  1 (10 ounce) can tomato soup  2 tablespoons chili powder  Serves 8 |

Common Core Standard: 4.NF.3c; 4.NF.4

Task 4

Jane is making tomato and beef tortellini, but she has a problem! She only has one type of measuring cup; therefore she needs to convert all her measurements to match her cups. Can you help?

Look at the recipe below, and convert measurements for her.

**Tomato and Beef Tortellini**

1.5 lbs. lean ground beef = \_\_\_\_\_\_\_\_ kilograms

1 (15 ounce) can diced tomatoes =\_\_\_\_\_\_\_\_ cups

1/2 cup onion (chopped) = \_\_\_\_\_\_\_\_\_\_ ounces

2 garlic cloves (minced)

8 ounces tomato sauce= \_\_\_\_\_\_\_ cups

3/4 cup parmesan cheese= \_\_\_\_\_\_ ounces

2 1/2 cups elbow macaroni (dried) = \_\_\_\_\_\_\_ ounces

Serves 8

\*If Jane needed to feed 16 people, what would her new recipe look like?

Common Core Standard: 4.MD.1

C:\Documents and Settings\vanbeeke\Local Settings\Temporary Internet Files\Content.IE5\2U692537\MC900235263[1].wmfTask 5

Look at the recipe below. This recipe will make enough make and cheese to serve 12 people. You are having lunch for 4 people. How would you change the recipe to only serve 4? Rewrite the recipe with the new measurements.

Mama’s Mac-N-Cheese

1 3/4 cups small elbow macaroni

5 ounces extra-sharp cheddar cheese

2 tablespoons flour

1 ½ teaspoons salt

1 ½ teaspoons dry mustard

¼ teaspoon fresh ground black pepper

1/8 teaspoon cayenne pepper

1/8 teaspoon nutmeg

1 1/3 cups half-and-half cream

1 1/3 cups whipping cream

2/3 cup sour cream

2 large eggs

3/4 teaspoon Worcestershire sauce

5 ounces more extra-sharp cheddar cheese, grated

Common Core Standard: 4.NF.3c; 5.NF.7