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Name_____ Class

ORKSHEET

Rates, Ratios and Proportions in Foods

When cooking protein products, it is especially important to use the correct cooking time for safety reasons and the prevention of food-borne illnesses. Complete the following word problems to practice this crucial meat-preparation skill.

Example 1: A turkey weighing 21 lbs takes 7 hours to cook. What was the average cooking time <u>per pound</u>? (One hour is equal to 60 minutes) Solve: Divide the number of pounds by the number of hours.

21 lbs/7 hours = 3lbs/hour

Next, divide 60 minutes/3 lbs. = 20 minutes/pound

Answer: The amount of time it takes to cook one pound of turkey is 20 minutes.

Example 2: Mary's family wants to serve roast chicken for dinner. They have purchased two chickens that have a combined weight of 8 pounds. It is suggested that the chicken should cook 15 minutes for each pound. How long (in hours and minutes) will they need to cook the chicken?

To Solve: Multiply 8 pounds by 15 minutes: $8 \times 15 = 120$ minutes. Next, divide

120 minutes by 60 minutes:

120 minutes/60 minutes = 2 hours

Answer: The time needed to cook the chicken is 2 hours

SOLVE THE FOLLOWING PROBLEMS

1. The Johnson family is serving prime rib for their holiday dinner. Mrs. Johnson has purchased a 15 lb prime rib roast and will need to cook it for 3 hours. What is the average cooking time per pound?











2. If you purchase a 10 pound beef roast and it is suggested that you cook the roast for 3 hours and 20 minutes. What is the cooking time allotment for each pound?

3. The cut of the roast pork that you are making for dinner weights 4 pounds. Because of the cut, it is suggested that your roast the meat for 30 minutes/pound. How many hours will you need to cook the roast pork?

4. A turkey weighing 12 pounds took 4 hours to cook. What was the average cooking time per pound?

