**Chapter 5 Project**

 **Crack It and Cook It!**

***Create a Recipe***

***Beginning the Chapter Project***

A hearty breakfast is a great way to start any day! You are probably familiar with pouring a bowl of cereal, making toast, or maybe even scrambling eggs. But, have you ever made an omelet? The basic omelet recipe can be pretty simple - some eggs, some water, and maybe some salt or pepper. However you can add other ingredients to this basic recipe to suit your tastes. For instance a cheese omelet is delicious; so is a bacon-and-tomato omelet. You might like mushrooms, onions, and peppers. Put on your chef’s hat! ***In this chapter project, you will write and name your own recipe for an omelet.*** Your final product will be a recipe that will feed everyone in your class.

***Activities***

**Activity 1: Interviewing**

Interview some people who know how to make omelets or start with a new recipe in a cookbook or find one online. Use that information to write your own recipe. Many of the ingredients will involve fractions. Include ingredients that you like, such as different types of cheese, meats, or vegetables. ***Your omelet MUST have at least FIVE ingredients.*** Give your recipe a unique name.

**Activity 2: Researching**

With an adult present, test your recipe by making omelets for your family. (You might want to ask an experienced chef to review your recipe if you do not have an opportunity to cook.) Revise your recipe if necessary. Adjust amounts so you have enough to feed your family.

**Activity 3: Calculating**

Now that you have a good omelet recipe for feeding your family, adjust it to serve the number of people that are in your class. Remember the number of eggs must be a whole number, even though many of the other ingredients use fractions. ***Did you multiply fractions or divide fractions to get the recipe large enough for the class?*** Explain.

***Finishing the Project***

Present your recipes ***(original, family, class)*** to the class. Tell your classmates how tasty your omelets are! Share your recipe with the class so that interested and hungry students can take your recipe home. Be sure your work is neat and clear. Show all of your calculations. Write all explanations that you think are necessary.

***Scoring Rubric***

Your recipe produces good tasting omelets. \_\_25\_\_\_ pts.

*You provided step by-step explanations of how you calculated the amounts of*

*ingredients required for your family and for your whole class. \_\_25\_\_\_ pts.*

*You show proof that either you tested your recipe by making it for your family or*

*you interviewed someone with cooking experience to make sure your recipe made sense. \_\_25\_\_\_ pts.*

*Creative and neat presentation.*  \_\_25\_\_\_ pts.

 ***Total: 100 points***

***Due Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_***