

Display Master: Questions for Discussion

1. What is a way ratios are used in the real world?
2. The narrator in the video said, "Math is as important to his recipes as fresh ingredients." Do you agree? Explain.
3. What might happen to a recipe if a chef did not understand the ratio of 1 ingredient to another? Would the meal taste the same? Why?
4. The chef showed what happens when you use the wrong ratio of water to rice. Why do you think the rice turned out bad?
5. Why is an understanding of ratios important for chefs?
6. The chef in the video had to increase the amount of ingredients for the recipe. Would a chef ever have to decrease the amount of ingredients? Explain.
7. If the chef multiplied to find the correct amount of ingredients for more guests, what operation would the chef have to use to find the right amount of ingredients for fewer guests?
8. After seeing the video, can you think of any other times when you use ratios in the real world?
9. What other professions require an understanding of ratios?