

# CULINARY ARTS

# RECIPE CONVERSIONS ERROR ANALYSIS

- ✔ Students Find the Mistakes
- ✔ Print and Go
- ✔ Answer Key Included!

**NAME:**

**DATE:**

**INSTRUCTIONS:** For each question set, identify if there is an error(s) and circle them. Then, use the blank space provided to explain and correct the error(s).

**EXAMPLE A.** Identify and circle the error.

Recipe: Double Grammy's Famous Apple Dumplings

| Original       | Conversion          |
|----------------|---------------------|
| 12 Apples      | 7 Apples            |
| 1/2 cup sugar  | 2 1/2 Tbsp sugar    |
| 1 tsp cinnamon | 1 Tbsp cinnamon     |
| 1 tsp nutmeg   | 1/2 tsp nutmeg      |
| 1 puff pastry  | 2 boxes puff pastry |
| 1 stick butter | 2 sticks butter     |

**EXAMPLE B.** Explain and correct the error.

IT SHOULD BE 4 TBSP OF SUGAR AND 4 TSP CINNAMON

**3A. Identify and circle the error.**

Task: Quadruple The Salad Dressing Recipe

| Original                  | Conversion               |
|---------------------------|--------------------------|
| 2 cloves crushed garlic   | 8 cloves crushed garlic  |
| 1/3 cup fresh lemon juice | 2 cups fresh lemon juice |
| 2 Tbsp fresh thyme        | 8 Tbsp fresh thyme       |
| 1 tsp honey               |                          |

**3B. Explain and correct the error.**

**4B. Explain and correct the error.**

**5B. Explain and correct the error.**

**1B. Explain and correct the error.**

**THE CHEWY CHOCOLATE CHIP BROWNIE RECIPE**

| Original            | Conversion           |
|---------------------|----------------------|
| 1 cup melted butter | 2 cups melted butter |

**SURVIVING Second**

