**SPAGHETTI BOLOGNESE — RECIPE**

2 tablespoons of olive oil  
½ onion, diced  
½ carrot, chopped  
⅓ celery, sliced  
1 clove garlic, crushed  
½ kg minced beef  
1¼ can of tomatoes  
2⅔ cups of beef stock  
⅖ cup of parmesan cheese to serve  
⅓ kg of fresh spaghetti

*(This ingredients list serves 4 people)*

<table>
<thead>
<tr>
<th>Challenge 1</th>
<th>Challenge 2</th>
<th>Challenge 3</th>
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</thead>
<tbody>
<tr>
<td>Rewrite the ingredients list for 8 people coming to dinner.</td>
<td>Rewrite the ingredients list for 12 people coming to dinner.</td>
<td>However, what if 2 people were coming to dinner?</td>
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</tbody>
</table>

**TIPS**

Must show working out & finish by rewriting entire recipe.

What will you multiply each fraction by for 8 people?

**TIPS**

Must show working out & finish by rewriting entire recipe.

What will you multiply each fraction by for 12 people?

**If you wish to tackle Challenge 3 — It’s easy!**

Remember that any whole number is over 1.  
Eg. When you multiply a fraction by 2. It is 2/1.  
When you multiply a fraction by 3. It is 3/1 etc.

So...  
When you divide a fraction, you put the whole number over 1 (just like above).  
Then rewrite the sum as a multiplication problem and flip the last fraction.  
Eg. ½ divided by 2. This is ½ divided by 2/1.  
Rewrite the sum as multiplication and FLIP the last fraction.  
½ x ½ = ¼

Now give challenge 3 a go!