Dinner Party:

**Brief:**
You are in charge of a company that caters dinner parties for large groups of people. Your job is to work out how much food to cook depending on how many guests are attending the party. Your company advertises that it can cater for parties with 10 to 30 guests. Adapt the recipe for Phad Thai so that it will make enough food for all even numbers of guests. Work out a way to efficiently record the measurements for each sized group.

**Recipe: Phad Thai**
This recipe serves 4 people. Contains 9.2g fat and 171kJ per serving.

- 250g rice stick noodles
- 450g chicken thigh fillets
- 1 clove garlic
- ½ teaspoon grated ginger
- 2 red Thai chillies
- 30g palm sugar
- 2 tablespoons soy sauce
- 2 shallots
- ¾ cup snow pea sprouts
- ¼ cup loosely packed coriander leaves
- ⅛ cup bean sprouts
- ⅛ cup sweet chilli sauce
- 1 tablespoon fish sauce
- 1 tablespoon lime juice
- ⅛ cup sugar
- ⅛ cup shiitake mushrooms

**Key questions to think about:**
1. How will you adjust the recipe to suit different numbers of guests?
2. How will you find parts (fractions) of a measurement?
3. What is the best way to record the ingredients you will need for each sized group?
4. What unit of measure will be the most useful for each ingredient? Will it be more efficient to convert the amount to larger units or from cups to grams or kilograms?
5. How much fat will each adjusted recipe contain?
6. How many kilojoules will each adjusted recipe contain?

**What you need to hand in:**
1. Adjusted recipes for parties with even numbers from 10 to 30 guests
2. The total fat and the total kilojoules contained in each of your adjusted recipes