Takeaways

Fish and Chips

Chinese

Indian

Thai

Pizza

The Industry

Tofu and broccoli

Ingredients: 4 servings

- 14 oz firm tofu
- 1 teaspoon vegetable oil
- 1 ½ teaspoons sesame oil, divided
- 3 cups broccoli florets
- 3 tablespoons vegetable broth
- 2 garlic cloves, minced
- 1 teaspoon grated ginger
- ¼ cup soy sauce
- 2 tablespoons agave syrup
- 1 tablespoon rice vinegar
- 1 tablespoon cornstarch, mixed with 1 tablespoon water
- $1 1/2$ teaspoon toasted sesame seeds, plus more for serving
- cooked white rice, for serving
- sliced scallions, for serving

Questions

1. What does oz stand for?
2. How much vegetable oil per serving?
3. How much garlic per serving?
4. How much soy sauce for 16 servings?

A. How many ounces of tofu per serving?

B. How many cups of broccoli florets per serving?

C. How much soy sauce per serving?

D. How much garlic is needed for 6 servings?

1 oz ≈ 28 grams

How many grams of tofu for 4 servings?

1 tablespoon = 3 teaspons

What is the ratio of sesame oil to agave syrup. Give your answer in the simplest form?

Questions

1 What does oz stand for? — **Ounce**

2 How much vegetable oil per serving? — **Quarter teaspoon**

3 How much garlic per serving? — **Half a clove**

4 How much soy sauce for 16 servings? — **One cup**

A How many ounces of tofu per serving? — **3.5 oz**

B How many cups of broccoli florets per serving? — **¾ cup**

C How much soy sauce per serving? — **1/16 cup**

D How much garlic is needed for 6 servings? — **3 cloves**

1 oz ≈ 28 grams

How many grams of tofu for 4 servings? — **392 grams**

1 tablespoon = 3 teaspons

What is the ratio of sesame oil to agave syrup.
Give your answer in the simplest form? — **1:4**

Task 1 — Watch — Task 2

End of lesson — Sources
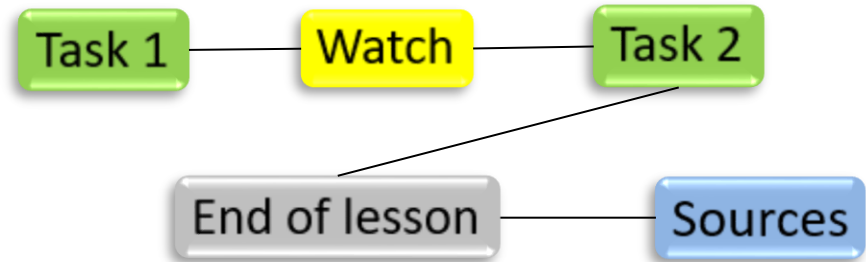
1ˢᵗ – Read the information.

2ⁿᵈ – Create a presentation

Presentation is key

London got its very first taste of Chinese food in **1884** at an international health exhibition in South Kensington. Since then it has grown in popularity. According to a YouGov poll **one in four** Brits picked Chinese food as their preferred takeaway. The current exchange rate is **£1 : 9 Yuan** (2021). The website *Numbeo* calculates that a **£12 meal** in the UK would cost **10 Yuan** in China*. The Oriental food report in 2016 found that **94%** of Brits have eaten Chinese food. In 2015 there were **2,730 Chinese restaurants** and this was a **12% increase** from 2010. However, most Brits who eat Chinese do so from home. **75% of Brits** who eat Chinese get it delivered while only **52%** reported visiting a Chinese restaurant. It seems the main reason we like Chinese food is for the taste. **85%** said they eat it for the flavours and **18%** said it was a healthy option. **Sample:** Online survey of 3,051 adults

Numbers will vary across different regions.

1 How many years ago was 1884?

2 Represent one in four as a percentage.

3 Represent one in four as a fraction.

4 £10 : _____Yuan

5 £_____: 450 Yuan

6 Is food cheaper in China or the UK? **Explain your answer.**

7 How many Chinese restaurants were there in 2010?

8 What fraction of Brits have eaten Chinese food?

9 Some Brits eat Chinese takeaway and visit Chinese restaurants. Explain why this applies to 23% or more of Brits.

1 How many years ago was 1884?   **137 years (2021 now)**

2 Represent one in four as a percentage.   **25%**

3 Represent one in four as a fraction. $\dfrac{1}{4}$

4 £10 : __**90**___ Yuan

£1 : 9 Yuan

£12 : 108 Yuan

5 £_**50**__ : 450 Yuan

It is cheaper in China.

6 Is food cheaper in China or the UK? **Explain your answer.**

7 How many Chinese restaurants were there in 2010?   **≈2,438**

8 What fraction of Brits have eaten Chinese food? $\dfrac{47}{50}$

9 Some Brits eat Chinese takeaway and visit Chinese restaurants. Explain why this applies to 23% or more of Brits.

75% + 23% = 123% this is based on the smallest possible overlap.

In **full sentences** write down a few things you have learnt this lesson.

You can comment on the following things;

- **What did you find interesting?**
- What did you learn?
- **What did you already know?**
- What did you struggle with?
- **What do you feel confident with?**
- What topic would you be interested in covering next time?
- **Anything else you might think is relevant**