

RATIO REVIEW

Name: _____ Class: _____ Due Date: _____

Family Member Signature: _____

Objective:

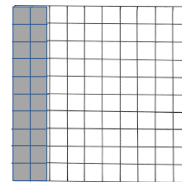
To practice writing and creating ratios as part to part or part to whole.

Necessary Information:

Ratios are used to compare two things.

Ex.

There are 20 shaded squares to 100 total squares.



Part-to-part ratio – shaded:white = 20:80

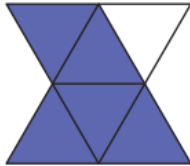
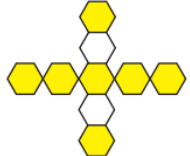
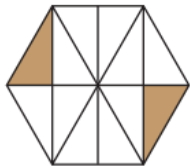
Part-to-part ratio – white:shaded = 80:20

Part-to-Whole ratio – shaded:all = 20:100

Part-to-Whole ratio – white:all = 80:100

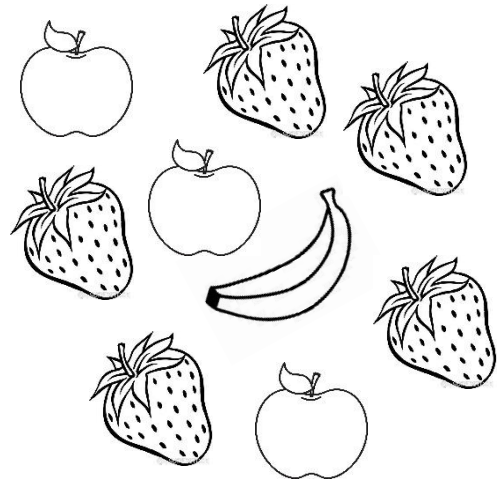
Practice Section:

1. Complete the chart.

Model	Shaded:White	White:Shaded	Shaded:All	White:All
				
				
				

2. Use the diagram. What is being compared?

a) 1 to 3	
b) 3 : 5	
c) 1 : 9	
d) 5 to 3	
e) $\frac{5}{9}$	



3. Mrs. Morice’s class plays a game in teams. Each team has the same number of students. The ratio of teams to players is 8:24.

a. According to the ratio, how many students are in Mrs. Morice’s class?

b. How many teams are made?

c. How many students are on each team?

In Your Real World:

With a family member, write 3 different ratios for the granola recipe. Explain what each ratio compares.

Ingredients

- 4 cups rolled oats or oatmeal
- 2 cups puffed cereal
- 6 Tbsp dark brown sugar
- 6 Tbsp syrup (see notes)
- 1 Tbsp vanilla (optional)
- 1/4 cup oil
- 3/4 tsp salt
- 1 Tbsp cinnamon (optional)
- 2 cups dried fruit (raisins) (optional)

Directions

Mix oats, puffed cereal and brown sugar in a bowl. Mix in syrup, oil, salt, vanilla and cinnamon.

Bake at 250F for an hour and fifteen minutes, stirring a few times so it browns evenly.

After taking it out of the oven add the dried fruit. Allow to cool completely and then store in an airtight container.

Granola