

Recipe Enlargement Form**Factor Method:**

Enlarge the original recipe to 200 servings by using the factor method.
Calculate to six decimal places and round off to five decimal places.

Original serving size: 6 servings

Factor: 200 servings / 6 = 33.3x

Your final measures should be in simplified measures and rounded off following rounding rules.

	Ingredients	Original recipe	Convert to weight	Multiply by factor	Change to measure & simplify
1	Fish	2#	2#	2# * 33.3	66.6#
2	Chopped Onions	½ cup	16.65 cups * 8oz = 133.2 oz / 16 oz = 8.325#	½ cup * 33.3 = 16.65 cups	8.325#
3	Chopped Celery	½ cup	16.65 cups * 8oz = 133.2 oz / 16 oz = 8.325#	½ cup * 33.3 = 16.65 cups	
4	Garlic Cloves	4 cloves	133.2 tsp / 3 tsp = 44.4 tbsp / 16 tbsp = 2.775 c * 8 oz = 22.2 oz / 16 oz = 1.3875#	4 cloves * 33.3 = 133.2 cloves	1.3875#
5	Salt	1 tsp	33.3 tsp * .33 = 11.1 tbsp	1 tsp * 33.3 = 33.3 tsp	11.1 tbsp.
6	Extra Virgin Olive Oil	½ cup	16.65 cups * 8oz = 133.2oz/128oz = 1.04 gal	½ cup * 33.3 = 16.65 cups	1.04 gallons
7	Chopped Parsley	¼ cup	8.325 cups * 8 oz = 66.6oz / 16oz = 4.1625#	¼ cup * 33.3 = 8.325 cups	4.1625#
8	Dry white wine	1 cup	33.3 cups * 236.588 mL = 7878.39 mL / 750 mL = 10.5 bottles	1 cup * 33.3 = 33.3 cups	10.5 bottles
9	Crushed tomatoes	1 can (28 oz.)	33.3 cans * 28 oz = 932.4 oz / 58.275#	1 can * 33.3 = 33.3 cans	58.275#

10	Water	2 cups	$66.6 \text{ cups} * 8\text{oz} = 532.8\text{oz} / 128\text{oz} = 4.1625 \text{ gallons}$	$2 \text{ cups} * 33.3 \text{ oz} = 66.6 \text{ cups}$	4.1625 gallons
11	Baguette	1 baguette		$1 \text{ bageutte} * 33.3 = 33.3 \text{ baguettes}$	33.3 baguettes
12	Garlic Clove	1 clove	$33.3 \text{ tsp} / 3 \text{ tsp} = 11.1 \text{ tbsp} / 16 \text{ tbsp} = 0.69375 \text{ cups}$	$1 \text{ clove} * 33.3 = 33.3 \text{ cloves}$	69375 cups
13	Parsley	1/8 tsp	$25 \text{ tsp} / 3 \text{ tsp} = 8.3 \text{ tbsp} / 16 \text{ tbsp} = 0.51875 \text{ cups}$	$1/8 \text{ tsp} * 33.3 = 25 \text{ tsp}$	0.51875 cups