ata in tables

omplete, read and interpret data in tables

A restaurant chef uses these roasting times for lamb and chicken.

Roasting times	
lamb	30 minutes for every 0·5 kg
chicken	20 minutes for every 0·5 kg

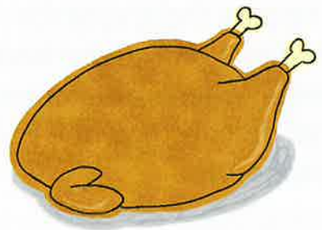
1 Copy and complete the table below using the roasting times in the table to the right.

Roasting time in minutes							
	Mass in kilograms						
	0·5	1	1·5	2	2·5	3	3·5
lamb	30	60	90				
chicken	20	40					

2 Write the roasting time in minutes, then in hours and minutes for:

a 1·5 kg of chicken b 2 kg of lamb

c 2·5 kg of chicken d 3·5 kg of lamb



A restaurant chef uses these roasting times for beef, lamb, and turkey.

Roasting times in minutes	
beef	40 minutes per kg + 20 minutes
lamb	50 minutes per kg + 30 minutes
turkey	60 minutes per kg + 30 minutes

1 Copy and complete the table below using the roasting times in the table to the right.

Roasting time in minutes					
	Mass in kilograms				
	1	2	3	4	5
beef	60	100			
lamb	80				
turkey					

Example

2 kg beef = (40 min × 2) + 20 min
= 80 min + 20 min
= 100 min

2 Use the table you completed in Question 1 to answer these questions.

a A leg of lamb took 3 hours to roast. What was the mass of the lamb?

b A turkey took $4\frac{1}{2}$ hours to roast. How many kilograms did it weigh?

3 Work out the roasting time in minutes, then in hours and minutes for:

a 6 kg beef b 6 kg lamb c 6 kg turkey

4 Calculate when the chef must put the three different types of meat in Question 3 into the kitchen's ovens to have them ready to serve at 5:00 p.m.

5 The table shows the temperature in the restaurant's kitchen.

Time	15:00	16:00	17:00	18:00	19:00	20:00	21:00
Temperature in °C	16°C	19°C	23°C	25°C	26°C	24°C	20°C

a What was the difference between the temperature at 3 p.m. and the temperature at 6 p.m.?

b Estimate the temperature in the kitchen at these times.

i 5:30 p.m. ii 8:30 p.m.

Challenge 3

The chef made this line graph for the roasting times for beef. However, he forgot to include the additional 20 minutes in his data for the horizontal axis. Explain how he can still use his line graph to work out the roasting time for $3\frac{1}{2}$ kg of beef.