

ACTIVITY 1: VIDEO REFLECTION

Directions:

Watch the [“Working the Mess” Video](#) and respond to the following questions

1. How was it decided what would be served each day?

2. What would a typical workday look like for the mess deck crew?

3. What are “midrats” and who were they meant to serve?

ACTIVITY 2: VIDEO REFLECTION

Directions:

Watch the [“Recipe Scaling Math” video](#) and answer the following question

To yield 100 servings a recipe for cookies requires $2\frac{3}{4}$ quarts of flour. How much flour would one need for a recipe that yields 200 servings?

ACTIVITY 3: COOK FOR THE CREW!

Directions:

You are the Culinary Specialist Chief (CSC) aboard *Intrepid*. Find the amount of each ingredient that you need to bring on board.

1. First, your ship. Let's learn about your vessel and identify how long your deployment will be.

USS *Intrepid* (CV-11)

In service from 1943-1974, *Intrepid* would deploy for about 6-7 months at a time with an average crew of 3,000 men. During World War II, the U.S. Navy built hundreds of new ships, including 24 *Essex*-class aircraft carriers of which *Intrepid* was the eleventh. Decommissioned shortly after the end of the war, *Intrepid* was modernized and re-commissioned in 1954 as an attack carrier (CVA) and then eventually became an antisubmarine carrier (CVS) in 1962.

2. Next, your recipe. Look through the recipe cards available in the [slideshow](#). Choose anything to cook your crew!

Chosen Recipe:

[Now use your knowledge of solving proportions](#) in order to figure out how much of each ingredient you need to –

- a) Feed your entire crew for one meal
- b) Feed your family for one meal

Please show your work on separate sheets and save it. It will help you answer the response questions later.

ONE RECIPE YIELDS 100 SERVINGS (feeds 100 people)

Ingredient	Amount needed for recipe	Amount needed for one meal	Amount needed for one meal for your family

Discussion questions

1. Explain step-by-step what you did in order to prepare the ingredients in order to cook for your crew.

2. How did the math for scaling the recipe for our families differ from the math scaling the recipe for the crew?

3. What was challenging about scaling your recipe?

4. Challenge Question: Is 200 pounds of your main ingredient enough to bring on board for the crew to eat your meal six times between resupplying ingredients?