1. Billy Bob is catering a hootenanny. By request, he is making his regionally acclaimed Shotgun Wedding Stew. His original recipe makes 90 portions which are 5 fluid ounces each. For this particular occasion, the guests want 100 portions which are 10 fluid ounces each. What is the Billy Bob's RCF?

A. Billy Bob's RCF is -0.21666666666666662.

B. Billy Bob's RCF is 0.2833333333333333.

C. Billy Bob's RCF is 1.4222222222222223.

D. Billy Bob's RCF is -0.35000000000000003.

E. Billy Bob's RCF is 0.45.

F. Billy Bob's RCF is 2.055555555555556.

G. Billy Bob's RCF is 1.5555555555555558.

H. Billy Bob's RCF is 2.2222222222222223.

2. Toki Wartooth needs to make 95 servings of pumpkin pie. The original recipe makes 2 pies with 8 servings each. The recipe is given below:

2 15-ounce cans pumpkin
2 14-ounce can sweetened condensed milk
4 large eggs
2 teaspoon ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground nutmeg
1 teaspoon salt

How much nutmeg should be used? Round your answer to the nearest hundredth.

A. should use 5.94 teaspoons of nutmeg.

B. should use 0.07 teaspoons of nutmeg.

C. should use 0.17 teaspoons of nutmeg.

D. should use 5.14 teaspoons of nutmeg.

E. should use 0.63 teaspoons of nutmeg.

F. should use 0.43 teaspoons of nutmeg.

G. should use 5.84 teaspoons of nutmeg.

H. should use 5.34 teaspoons of nutmeg.

3. Billy Bob is making the recipe for his signature Spicy Cajun Cioppino. The original recipe makes 2.25 gallons of cioppino and calls for $1\frac{1}{2}$ cups crabmeat.

Today, however, Billy Bob is catering an event which requires him to make 2.5 gallons, how much crabmeat should be used? Round your answer to the nearest hundredth.

A. Billy Bob should use 1.67 cups of crabmeat.

B. Billy Bob should use 2.15 cups of crabmeat.

C. Billy Bob should use 2.07 cups of crabmeat.

D. Billy Bob should use 2.47 cups of crabmeat.

E. Billy Bob should use 1.27 cups of crabmeat.

F. Billy Bob should use 0.95 cups of crabmeat.

G. Billy Bob should use 1.75 cups of crabmeat.

H. Billy Bob should use 1.35 cups of crabmeat.

4. You are catering a Russian wedding and are making блины (pronounced "bleenih") which are Russian-style pancakes and are similar to crépes. The recipe you have makes 70 portions, but your guests want you to make 100 portions.

If the original recipe calls for 105 grams of sugar, how many grams of sugar should you add the recipe you're serving at the wedding? If neccessary, round your answer to the nearest hundredth.

A. We should add 150 grams of sugar.

B. We should add 76.5 grams of sugar.

C. We should add 68.5 grams of sugar.

D. We should add 153 grams of sugar.

E. We should add 140 grams of sugar.

F. We should add 63.5 grams of sugar.

G. We should add 73.5 grams of sugar.

H. We should add 145 grams of sugar.

5. Billy Bob is catering a hootenanny. By request, he is making his regionally acclaimed Shotgun Wedding Stew. For this particular occasion, the guests want 90 portions which are 8 fluid ounces each. His original recipe makes 50 portions which are 5 fluid ounces each.

Billy Bob's original recipe calls for 2.75 pounds of deer sausage. How much sausage should Billy Bob add to the stew which he is serving at the hootenanny? Round your answer to the nearest hundredth.

A. Billy Bob should add 7.82 pounds of sausage.

B. Billy Bob should add 1.15 pounds of sausage.

C. Billy Bob should add 8.62 pounds of sausage.

D. Billy Bob should add 7.92 pounds of sausage.

E. Billy Bob should add 1.65 pounds of sausage.

F. Billy Bob should add 8.12 pounds of sausage.

G. Billy Bob should add 0.95 pounds of sausage.

H. Billy Bob should add 0.85 pounds of sausage.

6. You are catering a Russian wedding and are making a classic dish called Сельдь под шубой. (Pronounced "Sel'dt pod shooboy"; literal translation: "herring under a fur coat".) The recipe you have makes 25 portions which are $1\frac{1}{2}$ cups each. Your guests want you to make 40 portions which are $2\frac{1}{2}$ cups each.

If the original recipe calls for 937.5 grams of mayonaise, how many grams of mayonaise should you add the recipe you're serving at the wedding? If neccessary, round your answer to the nearest hundredth.

A. We should add 2000 grams of mayonaise.

B. We should add 251.56 grams of mayonaise.

C. We should add 148.44 grams of mayonaise.

D. We should add 2700 grams of mayonaise.

E. We should add 551.56 grams of mayonaise.

F. We should add 2500 grams of mayonaise.

G. We should add 351.56 grams of mayonaise.

H. We should add 2400 grams of mayonaise.

7. You are catering a Russian wedding and are making a classic dish called Сельдь под шубой. (Pronounced "Sel'dt pod shooboy"; literal translation: "herring under a fur coat".) The recipe you have makes 25 portions which are $\frac{3}{4}$ cups each. Your guests want you to make 65 portions which are 2 cups each. What is the RCF?

A. $RCF = 7.266666666666667$

B. $RCF = 0.14423076923076922$

C. $RCF = 0.47756410256410253$

D. $RCF = 7.683333333333334$

E. $RCF = 6.933333333333334$

F. $RCF = -0.45576923076923076$

G. $RCF = 0.8942307692307692$

H. $RCF = 6.333333333333334$

8. Billy Bob is making the recipe for his signature Spicy Cajun Cioppino. Today Billy Bob needs to make $2\frac{1}{2}$ gallons of cioppino. However, his original recipe makes 2 gallon of cioppino. What is the RCF?

A. $RCF = 0.30000000000000004$

B. $RCF = 0.41666666666666663$

C. $RCF = 0.75$

D. $RCF = -0.033333333333333326$

E. $RCF = 0.8$

F. $RCF = 1.6333333333333333$

G. $RCF = 1.25$

H. $RCF = 2.0833333333333335$