Green- converting between minutes and hours and solving problems

from hours to minutes.

a. 3 hours = 180 minutes

b. 7 hours = **420** minutes

c. 5 hours = 300 minutes

d. 8 hours = 480 minutes

2. Convert the following times from minutes to hours.

a. 360 minutes = 6 hours

b. 120 minutes = **2** hours

c. 600 minutes = 10 hours

d. 240 minutes = 4 hours

To cook a turkey, the following guidelines should be used:

If the turkey is 4kg and over calculate 20 minutes per kg plus 90 minutes.

If the turkey is under 4kg plus 70 minutes.

Calculate how long you should cook the following sized turkeys. Write your answer in hours and minutes. Show how you worked out the answer.

1. A turkey weighing 6kg

3 hours 30 mins

2. A turkey weighing 2kg

1 hour 50 mins

3. A turkey weighing 7 kg 3 hours 50 mins

Prue has been very busy developing new recipes for the Slow Chef Recipe Book. She recorded the time she started cooking and when each dish was cooked to perfection. Help her to calculate how long each recipe took to cook, writing your answer in minutes.

Recipe	Start Time	End Time	Cooking Time (Minutes)
Vegetable curry	10:30 a.m.	1:00 p.m.	150 minutes
Onion soup	1:00 p.m.	4:30 p.m.	210 minutes
Bread and butter pudding	4:15 p.m.	7:15 p.m.	180 minutes
Roast chicken	11:45 a.m.	5:15 p.m.	330 minutes

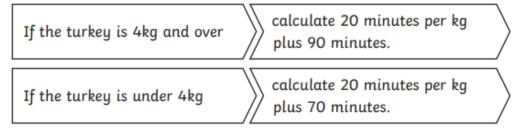
Orange- converting between minutes and seconds involving fractions and solving problems

Convert the following times from hours to minutes.

- a. 6 hours = 360 minutes
- b. $2\frac{1}{2}$ hours = 150 minutes
- c. $3\frac{1}{4}$ hours = 195 minutes
- d. $5\frac{3}{4}$ hours = **345** minutes

- 2. Convert the following times from minutes to hours. Use a fraction to record additional minutes (e.g. $2\frac{1}{2}$ hours).
 - a. 240 minutes = 4 hours
 - b. 315 minutes = s_4^l hours
 - c. 375 minutes = $6\frac{1}{4}$ hours
 - d. 510 minutes = $8\frac{1}{2}$ hours

To cook a turkey, the following guidelines should be used:



Calculate how long you should cook the following sized turkeys. Write your answer in hours and minutes. Show how you worked out the answer.

1. A turkey weighing 7kg

3 hours 50 mins

2. A turkey weighing 9kg

4 hours 30 mins

3. A turkey weighing 4 kg

2 hours 50 mins

Nigella has been very busy developing new recipes for the Slow Chef Recipe Book. She recorded the time she started cooking and when each dish was cooked to perfection. Help her to calculate how long each recipe took to cook, writing your answer in minutes.

Recipe	Start Time	End Time	Cooking Time (Minutes)
Potato curry	9:35 a.m.	2:10 p.m.	275 minutes
Tomato soup	3:10 p.m.	5:55 p.m.	165 minutes
Sponge pudding	2:20 p.m.	7:45 p.m.	325 minutes
Chicken hotpot	10:55 a.m.	6:05 p.m.	430 minutes

Red- converting between minutes and seconds involving fractions and solving problems involving decimals

Convert the following times from hours to minutes.

a. 5 hours = 300 minutes

b. $3\frac{1}{2}$ hours = **210** minutes

c. $8\frac{1}{4}$ hours = **495** minutes

d. $7\frac{3}{4}$ hours = 465 minutes

 Convert the following times from minutes to hours. Use a fraction to record additional minutes (e.g. 2½ hours).

a. 165 minutes = $2\frac{3}{4}$ hours

b. 555 minutes = 9 \frac{1}{4} hours

c. 330 minutes = $s_{\frac{1}{2}}^{l}$ hours

d. $405 \text{ minutes} = 6\frac{3}{4} \text{ hours}$

Calculate how long you should cook the following sized turkeys.

Nrite your answer in hours and minutes. Show how you worked out the answer.

. a turkey weighing 5.3kg

3 hours 16 minutes

. a turkey weighing 2.8kg

2 hours 6 minutes

. a turkey weighing 7.5kg

4 hours

Nigella has been very busy developing new recipes for the Slow Chef Recipe Book. She recorded the time she started cooking and when each dish was cooked to perfection. Help her to calculate how long each recipe took to cook, writing your answer in minutes.

Recipe	Start Time	End Time	Cooking Time (Minutes)
Aubergine curry	10:45 a.m.	3:30 p.m.	285 minutes
Carrot soup	2:05 p.m.	6:40 p.m.	275 minutes
Semolina pudding	1:25 p.m.	5:05 p.m.	220 minutes
Vegetable hotpot	9:35 a.m.	5:55 p.m.	500 minutes