To better understand the relationship of chemistry (stoichiometry) and cooking, let us use the cooking of adobo as an analogy.

Objectives:

- Relate stoichiometry to cooking.
- Demonstrate the relationships among reactants, between a reactant and a product, and between a product and its corresponding reactant.

Procedure:

- Observe and strictly follow the "adobo equation".
- Identify the amount of ingredients or product (adobo) that will be needed/produced using the given quantities.
- Write your answer on the space provided

1 Pound Chicken + 2 small packs of Pepper corns + 5 Garlic cloves + 1 piece Onion + 3 tbsp Vinegar + 4 tbsp Soy Sauce + 2 Cups Water = 1 Casserole Chicken Adobo

4 Pound Chicken	=	___ Casserole Chicken Adobo	4 cups of water	=	___ Garlic cloves	8 tbsp soy sauce	=	___ pounds chicken
15 tbsp Vinegar	=	___ Piece Onion	4 Pieces Onion	=	___ Garlic cloves	15 Garlic cloves	=	___ Cups of water
10 packs of Pepper corns	=	___ Casserole Chicken Adobo	12 cups water	=	___tbsp Vinegar	6 Casserole Chicken Adobo	=	___ tbsp Soy Sauce

LIVEWORKSHEETS