

## Equivalent Ratios

### Tables Practice Activity

*Nihaizu* (nee-HYE-zuu) is a sauce used with seafood or vegetables in Japanese cooking. A recipe for nihaizu uses 7 fluid ounces of vinegar and 5 fluid ounces of soy sauce. The table shows amounts of vinegar and soy sauce that would be in different-sized batches of the recipe.

1. Complete the table below so that ratios represented by each row are equivalent. Show your thinking for each row in the table.

| Vinegar (fl oz) | Soy sauce (fl oz) |
|-----------------|-------------------|
| 7               | 5                 |
| 28              |                   |
|                 | 10                |
| 3.5             |                   |
|                 | 25                |
| 56              |                   |

2. Complete the tables below using equivalent ratios. Show your thinking for each row in the table.

| Number of Movie Tickets | Price, in dollars |
|-------------------------|-------------------|
| 2                       | 16                |
| 1                       |                   |
|                         | 40                |

| Cups of Water | Cups of Flour |
|---------------|---------------|
| 5             | 6             |
|               | 3             |
| 15            |               |

| Cups of White Paint | Cups of Green Paint |
|---------------------|---------------------|
| 2                   | 3                   |
| 1                   |                     |
|                     | 30                  |