## **Maths Answers**

## Monday:

Page 70		
A		
1 a) 8	3 a) 6	<b>5</b> 20
<b>b)</b> 20	<b>b)</b> 25	6 12
2 a) 18	4 a) 180	7 5
<b>b)</b> 60	<b>b)</b> 340	8 21
<b>b</b> ) 00		
Page 71		
B		
1 48		8 a) 9, 12
2 24		<b>b)</b> 80p, 40p
3 35		c) 400 ml, 600 ml
4 24		<b>d)</b> 16, 20
5 18 mins.		e) £15, £75
6 14		f) 300 g, 180 g
7 30 £10, 50 £20		
7 30 210, 00 220		
C		
1 42 cm × 28 cm		8 a) 72 cm, 60 cm
2 36		<b>b)</b> £20, £45
		c) 4 h 40 mins., 1 h 20 mins.
<b>3</b> 40		d) 250g, 750g, 1kg
4 a) 16 b) 64		e) £1.62, £1.08, £2.70
<b>5 a)</b> 12 <b>b)</b> 30		f) 250 ml, 50 ml, 450 ml
6 9 large, 12 small		r) 250 III, 50 III, 455 III
<b>7</b> 30 mins., 45 min	s., 45 mins.	

Tues and Weds – see separate PDFs on class 6 page

## Thursday:

Page 72         A         1 a) $\frac{1}{6}$ b) $\frac{5}{6}$ 2 a) 20%         b) 80%         3 Rex $\frac{5}{12}$ Rover $\frac{7}{12}$ 4 a) 75%         b) 25%	5 a) 96 b) 64 6 15 7 45
8 a) 50 g butter 60 g chocolate 30 g flour b) 300 g butter 360 g chocolate 180 g flour	1 egg 40 g sugar 80 g nuts 6 eggs 240 g sugar 480 g nuts

	Page 73				
	В				
	1 a) £1.20	4 a)	250	7 a)	240 ml
	<b>b)</b> £24	b)	700	<b>b</b> )	1.52 litres
()	<b>2 a)</b> 75p	5 a)	2.4 kg	8 a)	£1.40
	<b>b)</b> £2.50	b)	12.8 kg	<b>b</b> )	£4
	<b>3 a)</b> 6	6 a)	160 km	9 a)	£4.20
	<b>b)</b> 240	b)	900 km	<b>b</b> )	£2.45
	<b>1 a)</b> £30.40 <b>b)</b> £83.60		3 a) 33.6		
	2 a) 12 mins. 30 sec b) 47 mins. 30 sec		<b>b)</b> 720 <b>4 a)</b> 48p <b>b)</b> £3.6		
	<ul> <li>5 a) 3.6 litres</li> <li>b) 16 litres</li> <li>6 a) 5.5 kg</li> <li>b) 137.5 kg</li> </ul>		7 a) 14.5	dollars 00 dollars m	

## Extra Hot:

Ev II.					
EX Hot	Proportion Answers				
M	comble Proportion				
<b>S</b>	1) butter = 1/6	Ratio			
<b>X</b>	2) boun sugar = 2/6 = 1/3	4) B=S = 1=2			
· ·	3) flour = 3/6 = 1/2	5) $f : B = 3 : 1$ 6) $S : F = 2 : 3$			
		7) $8 = F = 1:3$			
	Oatomas				
	Oat conchies <u>Proportion</u>	Ratio			
	o) whole oats = 1/6	12) s:m = 3:4			
	9)pornidge oats = 1/4	13) W=P=2=3			
0	10) marganne = 1/3	14) P= M = 3:4			
	11) brown sugar = 1/4	15) S: P = 3:3 = 1:1			
0	2 and a h				
	Baked apple Proportion	Ratio			
h:	oudding 16) apples = 9/14	Ratio B=A = 2:9			
	17) butter = 2/4 = 1/9	21) BS: CS = 2:2-1-1			
	18) caster sugar = 74 = 17	22) CS: A = 2 = 9			
	19) brown sugar = 1/14	23) A = BS = 9:1			
24) B	utter for crumble to serve 12 =	,			
0	75g x2 = 150g butter				
25) Rr	own sugar to make 8 out crunchie	c -			
$75g \div 3 = 25g \qquad 25g \times 2 = \underline{Sog} brown sugar$					
26) Bu	ter to make baked apple puddin	9 1016=			
	$1009 \times 0.5 = 509  1009 + 509 = 1509$	butter			
	3				
27) 50	og in ratio 2:3 = 200g: 300g				
21) 30	3:5 = 150:250				
28) 400g in ratio 3:5 = 150g: 250g					
29) 640g in ratio 7:9 = 280g:360g					
30) 480g in ratio 2:3:7 = 80g:120g:280g					
31) 1200g in ratio 1:4:7 = 100g:400g:700g					
31) 1200g dr 1000 : 1600a : 1600a					
32) 3.2 kg in ratio 3:5:8 = 600g:1000g:1600g					
(32					
(0)	)1				

Friday

Page 74		
A		
14:3	<b>4 a)</b> 24	<b>b)</b> 32 <b>7</b> 14
2 <sup>4</sup> / <sub>7</sub>	5 46 km	8 600
3 15	4-14	9 45
Page 75		
В		
1 148 m		4 2.5 kg
<b>2</b> 135 g		5 225 .
3 a) £5.25	<b>b)</b> 20	<b>6 a)</b> 52 <b>b)</b> 168
<b>7 a)</b> £5.60	<b>b)</b> £19·20	<b>8 a)</b> 12 500 <b>b)</b> £10 461
C		
1 a) 25	<b>b)</b> 45 <b>c)</b> 30	<b>5</b> 1500
<b>2 a)</b> 144	<b>b)</b> 180 <b>c)</b> 96	6 a) £7.68 b) £2.64
<b>3</b> 329		<b>7 a)</b> 30 km <b>b)</b> 12.5 km
<b>4</b> 46		<b>8 a)</b> 62.5 g <b>b)</b> 600 g