

CUL 104 : APPLIED MATH FOR CULINARY ARTS

Transcript title

Applied Math for Culinary Arts

Credits

4

Grading mode

Standard letter grades

Total contact hours

40

Lecture hours

40

Prerequisites

MTH 015 (or higher) or minimum placement Math Level 7.

Course Description

Learn culinary mathematics including customary and metric units of measurement, decimals and fractions, unit conversions, yield percent, food and beverage costing and markup methods, kitchen ratios, baker's percent and butcher's yield percent.

Course learning outcomes

1. Compute conversions of units of measure between the Customary and Metric systems.
2. Compute conversions of units of measure between volume, weight and count.
3. Calculate percentages and ratios.
4. Scale and convert recipes.
5. Calculate food and beverage costing and analysis.

Content outline

- Customary units of measure
- Metric measures
- Conversion of units of measure within volume or weight
- Conversion between weight and volume
- Yield percent • Applying yield percent
- Finding costs • Edible portion cost
- Recipe costing • Beverage costing
- Recipe conversion
- Kitchen ratios
- Baker's percent
- Butcher's percent

Required materials

Required textbook.

General education/Related instruction lists

- Computation