Bossier Parish Community College
Master Syllabus

Course Prefix and Number: CULA 115   Credit Hours: 2-2-0

Course Title: Mathematics for Culinary Arts

Course Prerequisites: None

Text: None

Course Description: Fundamentals of math including review of basic mathematics and algebraic skills as related to the culinary arts profession. Students will learn to use mathematics in preparing price lists requisitions, purchase orders, invoicing, weight and measurement conversions, costing, and yield calculations.

Learning Outcomes:
At the end of this course the will be able to:
    A. Perform basic math functions;
    B. Calculate food, beverage and cost percentages;
    C. Calculate labor costs and percentages;
    D. Demonstrate process of recipe yield adjustments;
    E. Demonstrate the process of recipe costing;
    F. Determine selling price of menu items;
    G. Describe preparation of a guest check;
    H. Calculate payroll tax, tip credit, and other employee-related tax computations;
    I. Discuss a financial statement for a foodservice operation; and
    J. Perform calculations using current technology (i.e. computers, calculators, POS).

To achieve the learning outcomes, the student will:
(The letter designations at the end of each statement refer to the learning outcome(s)).
    1. Demonstrate proper scaling and measurement techniques. (A, D)
    2. Apply basic math skill to recipe conversions. (A, D, J)
    3. Determine menu prices utilizing proper cost controls. (A, B, E, F, G, J)
    4. Calculate edible portion price. (A, F, J)
    5. Compute food cost percentages. (A, B, J)
    6. Manipulate fractional, decimal and percentage functions. (A, H, I, J)
    7. Calculate recipe cost. (A, B, E, F)
    8. Compute labor percentages. (A, H, I, J)
    9. Analyze cost of goods sold. (A, G)
    10. Convert English measures and metric system. (A, J)
    11. Asses yield percentages. (A, B, C, J)
    12. Extend requisitions and inventory. (A)

13. Adjust standard recipes. (A, D, J)
14. Determine purchase quantities. (D)
15. Determine standard portions. (D, F)

Course Requirements:
- To pass the course, student must achieve a course average of 70% or above.
- Students must have access to a computer (not mobile device), Microsoft Office, and the Internet to complete the assignments. Computer, software, and the Internet are available to students on campus during scheduled computer lab times and in the Learning Commons located in the BPCC Library.
- Students are required to use BPCC's LMS and are encouraged to use the BPCC Library to research topics and employment opportunities.

Course Grading Scale:
- A = 90 - 100
- B = 80 - 89
- C = 70 - 79
- D = 60 - 69
- F = 0 – 59

Attendance Policy:
Each student is expected to attend class regularly; excessive unexcused absences constitute grounds for suspension. Refer to the student handbook for Attendance Policy.

Course Fees: This course is accompanied with an additional non-refundable fee for supplemental materials, laboratory supplies, software licenses, certification exams and/or clinical fees.

Nondiscrimination Statement: Bossier Parish Community College does not discriminate on the basis of race, color, national origin, gender, age, religion, qualified disability, marital status, veteran's status, or sexual orientation in admission to its programs, services, or activities, in access to them, in treatment of individuals, or in any aspect of its operations. Bossier Parish Community College does not discriminate in its hiring or employment practices.

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