

## Syllabus

**Course Prefix and Number:** CULA115

**Credit Hours:** 2

**Course Title:** Mathematics for Culinary Arts

**Course Prerequisites:** CULA 100

**Text:** Anthony Strianese, Culinary Math

**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.
- J. Perform calculations using current technology (i.e. computers, calculators, POS).

**To achieve the learning outcomes, the student will**

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:**

Completion of all assignments and punctual attendance

**Course Grading:**

The grade for this course is based on assignments, quiz's, daily grades, unit tests, and a final written examination

**Grading Scale**

90-100	A
80-89	B
70-79	C
60-69	D
0- 59	F

June 06