# MOHAWK VALLEY COMMUNITY COLLEGE UTICA AND ROME, NEW YORK

**Course Name: FS151 Culinary Math**

**Course Credit Hours: C - 2, P - 0, ILS - 0 CR2 Course Prerequisites/Corequisites:** None

### Catalog Description

This course reviews the fundamental computation skills required for accurate food service preparation, operation, and management. Topics covered include operations with whole numbers, fractions, decimals, precents, weights and measures, recipe menu pricing, inventories, food costs, basic break-even analysis, financial statement content, and employee related expenses.

1. ***Student Learning Outcomes:*** 
   * Demonstrate basic math computations.
   * Apply basic math computations to whole numbers, fractions, decimals, and ratios.
   * Calculate measurement and recipe conversions.
   * Apply equations to determine measurement equivalencies and recipe conversions.
   * Determine food costs from recipes.
   * Calculate invoice prices per ounce and convert specific recipe measurements into ounces to find the food cost price per item.
   * interpret and draw inferences from appropriate mathematical models such as formulas, graphs, tables, or schematics.
   * represent mathematical information symbolically, visually, numerically, or verbally as appropriate.
   * employ quantitative methods such as arithmetic, algebra, geometry, or statistics to solve problems
2. **Major Topics**

* Recipe costing
* Recipe scaling
* Portioning
* Kitchen ratios
* Unit conversions
* Yield percent

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