

CATALOG INFORMATION

Dept and Nbr: ADLTED 781 Title: INTRO CULINARY MATH PT 1
Full Title: Introduction to Culinary Math Part 1
Last Reviewed: 12/12/2016

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0	Lecture Scheduled	0	6	Lecture Scheduled	0
Minimum	0	Lab Scheduled	2.00	3	Lab Scheduled	12.00
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	12.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 0.00

Total Student Learning Hours: 12.00

Title 5 Category: Non-Credit
Grading: Non-Credit Course
Repeatability: 27 - Exempt From Repeat Provisions
Also Listed As:
Formerly:

Catalog Description:
Application of basic arithmetic operations and problem-solving strategies to the culinary industry. Includes fractions, decimals, ratio and proportion; measurement systems for weight and volume; estimation; use of a scientific calculator.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Application of basic arithmetic operations and problem-solving strategies to the culinary industry. Includes fractions, decimals, ratio and proportion; measurement systems for weight and volume; estimation; use of a scientific calculator. (Non-Credit Course)
Prerequisites/Corequisites:
Recommended:
Limits on Enrollment:

Transfer Credit:

Repeatability: Exempt From Repeat Provisions

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Apply arithmetic calculations involving fractions, decimals, ratio, and proportion to food preparation and service
2. Analyze word problems related to the culinary field and apply effective strategies for solving them
3. Use estimation and a scientific calculator, as appropriate, to solve arithmetic problems relating to the culinary field

Objectives:

Upon completion of the course, students will be able to:

1. Perform arithmetic computations involving fractions and decimals
2. Solve ratio and proportion word problems using appropriate setup
3. Use estimation and "mental math" for quick calculations and checking for reasonable solutions
4. Apply strategies for solving word problems to typical situations in food service
5. Simplify and evaluate calculations using a scientific calculator

Topics and Scope:

I. Arithmetic Skills

A. Concept introduction as applied to food service

1. Whole numbers and place value
2. Rounding and estimation
3. Decimals
4. Fractions

B. Operations: Addition, Subtraction, Multiplication, Division

1. Whole Numbers
2. Decimals
3. Fractions

II. Food Service Application Problems

A. Strategies for solving word problems

1. Translating words to symbols
2. Word problem set-up
3. Estimation and "mental math" for checking
4. Using a scientific calculator appropriately

C. Ratio and proportion

1. Ingredient quantities
2. Basic recipe conversions

III. Measurement Systems in the Culinary Field

A. U.S. Customary System

1. Volume as applied to food service (e.g., quart, cup, tablespoon)
2. Weight (e.g., pounds, ounces)

B. Metric, as appropriate

Assignment:

1. Assignments providing practice and reinforcement for arithmetic skills
2. Individual and group work on application of arithmetic skills and problem solving strategies related to the culinary field
3. In-class quizzes (3 to 4)
4. Final unit test

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None

Writing
0 - 0%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Arithmetic problems; application of skills

Problem solving
40 - 50%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

None

Skill Demonstrations
0 - 0%

Exams: All forms of formal testing, other than skill performance exams.

Quizzes and unit test: multiple choice, fill-in, short answer

Exams
40 - 50%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance and participation in class activities; group work

Other Category
5 - 10%

Representative Textbooks and Materials:

Instructor prepared materials

Culinary Math. 4th ed. Blocker, Linda and Hill, Julia. Wiley. 2016

Culinary Math Principles and Applications. 2nd ed. McGreal, Michael and Padilla, Linda.

American Technical Publications. 2014