



THE **CULINARY** INSTITUTE *of* MICHIGAN®
A DIVISION OF BAKER COLLEGE

BAKER COLLEGE
STUDENT LEARNING OUTCOMES
CUL1150 Culinary Math
3 Semester Hours

Student Learning Outcomes & Enabling Objectives

1. Demonstrate the appropriate use of various culinary mathematical formulas and when to apply them.
 - a. Demonstrate an understanding of basic math as it applies to culinary math calculations.
 - i. Primary math functions: addition, subtraction, multiplication, division
 - ii. Other math functions: fractions, ratios, decimals, percentages
 - b. Solve problems dealing with volume to weight conversions, edible portion costs, raw yield test.
 - c. Demonstrate an ability to cost recipes on a standardized food cost form.
 - i. Forecast requirements based on yields and waste factors.
 - ii. Calculate food costs and percentages using appropriate technology.
 - iii. Calculate beverage costs and percentages using appropriate technology.
 - d. Solve problems dealing with recipe size conversion.
 - e. Demonstrate a basic understanding of metric measurements and conversions as it applies to the food service industry.

These SLOs are/are not approved for experiential credit.

Effective: Fall 2017