



## MTH 115: Culinary Math

This course is aimed at Culinary Arts students and provides the mathematical tools necessary for solving problems encountered in the modern kitchen. Topics include: recipe scaling including measurement conversions, percentages as they relate to as-purchased, edible-portion, and yield, and calculations as they relate to menu costs and pricing, profit and loss, payroll and taxes. Three lecture hours per week. Gen. Ed. Competencies Met: Quantitative and Symbolic Reasoning. 3 credits Fall, Spring

### Course Student Learning Outcomes

Upon successful completion of this course students should be able to: 1. Scale a recipe, including any unit conversions and other scaling considerations. 2. Calculate costs-as purchased, edible portion, etc., menu pricing using perceived value pricing and contribution margin pricing. 3. Calculate revenue and expenses including sales tax, guest check totals, gratuities, discounts, and calculate payroll expenses. 4. Analyze profit and loss including percent increase and decrease, gross and net profit, and break-even point.

**Credits:** 3

**Program:** Mathematics