

# CULN 100 : Math for the Culinary Arts

**Credits:** 3

**Class Hours:** 3 lecture

**Description:** This course introduces the quantitative methods, reasoning, and operations necessary to perform tasks and solve problems needed by culinary professionals. The quantitative methods covered include computation measurement, ratio, proportion and percent; conversions, recipe scaling, yield percent and recipe costing; baker's percentage and kitchen ratios; purchasing; and proportioning. Applications include interpretation and analysis of quantitative information needed in culinary situations.

**Semester Offered:** Spring

**Course Student Learning Outcomes (CSLOs):**

1. Perform mathematical calculations and procedures that are frequently used in professional kitchens and bakeshops.
2. Demonstrate ability to apply skills in dimensional analysis, judge reasonableness and communicate quantitative information specific to culinary applications.
3. Apply mathematical skills and concepts to the interpretation and analysis of quantitative information in order to solve culinary problems such as unit measurement and conversions, recipe scaling, yield percent, recipe costing, baker's percent and kitchen ratios, purchasing and portioning.