CULN 100 : Math for the Culinary Arts

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 percent and kitchen ratios; purchasing, and proportioning. Applications include interpretation and analysis of quantitative information needed in culinary situations. The course is designed for Culinary Arts degrees and certificates but does not satisfy the Foundation Symbolic Reasoning (FS) and Foundation Quantitative Reasoning (QR) core requirement of an Associate in Arts degree. (Letter grade only.)

Credits 3 Lecture Hours 45 Teaching Equivalent 3.00 Prerequisites MATH 75X with grade C or better or placement at least MATH 82, or consent.