

Course Title	Mathematics for Culinary Studies				
Course Code	CMAT-103				
Course Type	Required				
Level	Diploma				
Year / Semester of Study	1 st year/ 2 nd Semester				
Lecturer's Name	TBA				
ECTS	4	Lectures/Week	2	Laboratories/ Week	N/A
Course Aim	This course develops students' math skills that are vital to the food service industry. These skills include working with conversions of weights, measuring and calculating food cost, portion costs, labor control, and portion control which are all vital skills related to culinary training.				
Learning Outcomes	Learn the universal abbreviations for measurements. Be familiar with common conversions between cups, pints, quarts and gallons. Learn how many ounces in a pound, half pound, quarter pound. Understand the difference between dry measure and liquid measure. Master basic conversions between weight and volume for select ingredients (liquids, dry ingredients).				
Prerequisites	CMAT-100	Corequisites	NONE		
Course Content	1. Perform basic math operations with whole numbers, fractions and decimals and percentages. 2. Convert between different units of measurement for weights and volumes. 3. Convert mixed units of measure. 4. Identify when to use approximate volume to weight chart. 5. Calculate the Edible Portion Quantity given the purchased Quantity 6. Identify factors that might affect yield. 7. Calculate food costs 8. Determine portion cost for foods produced. 9. Calculate food and labor costs and cost percentages 10. Calculate menu prices with food costs percentage goals 11. Convert recipe yields in portion size and numbers. 12. Calculate recipe size conversions				
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies				
Bibliography	Culinary Math; Linda Blocker, Julia Hill, John Wiley & Sons, Inc.; 2007; 3rd Edition; ISBN: 978-0-470- 06821-2. Professional Baking with CD; John Wiley & Sons, Inc; 2013; 6th Edition; ISBN: 978-1-118-08374-1. Professional Cooking Text, Study Guide, and CD; Wayne Gisslen; Wiley; 2011; 7th Edition. ISBN: 978-0- 470-19752-3.				

Assessment policy	50 %		Final Exam	
	0 – 40 %		Mid –Term / Tests / Quizzes	
	0 – 30 %		Assignments / Projects	
	0 – 20 %		Homework	
	0 – 10 %		Class Attendance & Participation	
ECTS Allocation	Estimated student’s work time distribution in hours:			
	Contact hours		Student’s private time	
	Lecture	23	Private study	40
	Mid-Term Test	1	Homework / Assignments / Projects	27
	Final Exam	2	Test preparation	9
			Final Exam Preparation	18
	Total:	26	Total:	94
	Language	ENGLISH		