



Math Principles for Food Service Occupations (Hardback)

By Anthony J Strianese, Pamela P Strianese

Cengage Learning, Inc, United States, 2011. Hardback. Book Condition: New. 6th. 279 x 216 mm. Language: English . Brand New Book. MATH PRINCIPLES FOR FOOD SERVICE OCCUPATIONS, 6E stresses the direct relevance of math skills in the food service industry while teaching the basic math principles that affect everything from basic recipe preparation to managing food and labor costs in a restaurant operation. All the mathematical problems and concepts presented are explained in a simplified, logical, step-by-step manner. New to this edition, illustrations in full color add visual appeal to the text and help culinary students to master important concepts. Now in its 6th edition, this book demonstrates the importance of understanding and using math concepts to effectively make money in this demanding business. Part 1 explains how to use the calculator. Part 2 reviews basic math fundamentals. The following parts address math essentials and cost controls in food preparation and math essentials in food service record keeping, while the last part of the book concentrates on managerial math. New topics to this 6th edition include controlling beverage costs; clarifying and explaining the difference between fluid ounces and avoirdupois ounces; and an entire new section on yield testing and how...



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