



Math Principles for Food Service Occupations (Applied Mathematics)

By Strianese, Anthony J.; Strianese, Pamela P.

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Summary: Foreword Preface Acknowledgments Pretest: Math Skills Chapter 1: Using the Calculator Chapter 2: Numbers, Symbols of Operations, and the Mill Chapter 3: Addition, Subtraction, Multiplication, and Division Chapter 4: Fractions, Decimals, Ratios, and Percents Chapter 5: Weights and Measures Chapter 6: Using the Metric System of Measure Chapter 7: Portion Control Chapter 8: Converting recipes, Yields, and Baking Formulas Chapter 9: Food, Recipe, and Labor Costing Chapter 10: Determining Cost Percentages and Pricing the Menu Chapter 11: Inventory Procedures Chapter 12: Purchasing and Receiving Chapter 13: Daily Production Reports Chapter 14: Front of the House and Managerial Mathematical Operations Chapter 15: Personal Taxes, Payroll, and Financial Statements Posttest: Math Skills Appendix A Glossary Index.



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