

Code: CULA 114

Title: Culinary Math and Purchasing

Institute:
BSSI

Department: Culinary Arts

Course Description: The student will apply Math fundamentals, as they relate to the food industry. These fundamentals include but are not limited to recipe conversions, menu pricing, weights and measures, recipe costing, and extension computations. Food service accounting fundamentals will also be discussed including food cost percentages, labor percentages, profit loss sheets, and basic accounting documents. The student will apply these learned mathematical principals and terminology into laboratory activities in the storeroom. The student will learn about the storeroom operations of purchasing, receiving, storage, requisitioning, and record keeping. In the lab the students will learn product identification, packaging, seasonality and availability, freshness, and the quality factors and appropriate culinary uses. The student will also be involved with the developing of stock and inventory control. They will learn about different ordering methods:

Prerequisites: MATH012 or MATH015 or satisfactory completion of the College's basic skills requirement in computation. READ 092 or READ 095 or satisfactory completion of the College's basic skills requirement in reading

Corequisites: CULA 116, CULA 111, CULA 112

Prerequisites or Corequisites: MATH012 or MATH015 or satisfactory completion of the College's basic skills requirement in computation. READ 092 or READ 095 or satisfactory completion of the College's basic skills requirement in reading

Credits: 3

Lecture Hours: 2

Lab/Studio Hours: 1

Required Textbook/Materials: Culinary Math, 4th edition, Linda Block and Julia Hill, Wiley

Publishing, ISBN: 978-1-118-97272-4

Purchasing for Chefs ISBN: 9780470292167 Calculator

Additional Time Requirements:

For information on Brookdale's policy on credit hour requirements and outside class student work refer to [Academic Credit Hour Policy](#).

(Identify open lab or other activities that are required if applicable)

Course Learning Outcomes:

Upon completion of this course, students will be able to:

- Perform recipe conversion, menu pricing, recipe costing, and extension computations.
- Utilize and memorize weights and measures.
- Demonstrate the proper measurements of the most common ingredients.
- Answer in detail the seven purchasing questions
- Apply that knowledge to practical working experience

- Handle purchasing activities in a professional manner
- Examine and diagnose cause of product loss
- Calculate acceptable order sizes, EP weight and edible product yield
- Cost out standardized recipes
- Conduct a physical inventory
- Compose a basic order sheet, profit loss statement, and understand basic culinary accounting fundamentals
- Memorize terminology in food service accounting fundamentals
- Conduct a “Flow of food” financial analysis of several food or non-food items located within the school

Grading Standard:

Letter Grade	Grade Range
A	93 -100
A-	90 - 92
B+	86 - 89
B	83 - 85
B-	80 - 82
C+	76 - 79
C	70 - 75
D	65 - 69
F	64 or less

Course Content:

- Math Fundamentals, Ratios, Percentages
- Measurements
- Portion Control – Yields
- Recipe Costing
- Recipe Conversions – ratios
- Profit/Loss Statements
- Fill purchasing requisitions
- Calculate acceptable order sizes, EP weight and edible product yield

- Conduct a physical inventory
- Determine how much inventory an operation should keep on hand
- Basic culinary accounting fundamentals and terminology
- Be able to assess quality of products and distribution methodology

Create and Place orders

Department Policies:

For information regarding the Culinary Education Center's policies on the following:

- ◆ Attendance/Tardiness
- ◆ Smoking/Drugs
- ◆ Cheating
- ◆ Personal Attire/Hygiene
- ◆ And other related topics

Please refer to the **CULINARY EDUCATION CENTER (CEC) COLLEGE STUDENT HANDBOOK**

College Policies:

As an academic institution, Brookdale facilitates the free exchange of ideas, upholds the virtues of civil discourse, and honors diverse perspectives informed by credible sources. Our College values all students and strives for inclusion and safety regardless of a student's disability, age, sex, gender identity, sexual orientation, race, ethnicity, country of origin, immigration status, religious affiliation, political orientation, socioeconomic standing, and veteran status. For additional information, support services, and engagement opportunities, please visit www.brookdalecc.edu/support.

For information regarding:

- ◆ Brookdale's Academic Integrity Code
- ◆ Student Conduct Code
- ◆ Student Grade Appeal Process

Please refer to the **BCC STUDENT HANDBOOK AND BCC CATALOG**.

NOTIFICATION FOR STUDENTS WITH DISABILITIES:

Brookdale Community College offers reasonable accommodations and/or services to persons with disabilities. Students with disabilities who wish to self-identify must contact the Disabilities Services Office at 732-224-2730 (voice) or 732-842-4211 (TTY) to provide appropriate documentation of the disability, and request specific accommodations or services. If a student qualifies, reasonable accommodations and/or services, which are appropriate for the college level and are recommended in the documentation, can be approved.

ADDITIONAL SUPPORT/LABS:

See the Tutoring Center for information <https://www.brookdalecc.edu/academic-tutoring/tutoring-center/>.

MENTAL HEALTH:

- Mental Health Crisis Support: From a campus phone, dial 5555 or 732-224-2329 from an external line; off-hours calls will be forwarded to BCC police (2222 from a campus phone)
- Psychological Counseling Services: 732-224-2986 (to schedule an appointment during regular hours)