HIBBING COMMUNITY COLLEGE
COURSE OUTLINE

COURSE TITLE & NUMBER: CAMT1606: Culinary Math
CREDITS: 1 (Lecture Hours 1/ Lab Hours 0 per Semester)
PREREQUISITES: None

CATALOG DESCRIPTION:
Culinary Math is designed to aid the Culinary Arts student with the basic math skills that are used in the day to day operations in the food service industry.

OUTLINE OF MAJOR CONTENT AREAS:
1. Review of basic math fundamentals
   A. Numerals and symbols of operations.
   B. Addition, subtraction, multiplication, and division
   C. Decimals, fractions, ratios, and percents

2. Math essentials in food preparation
   A. Weights and measures
   B. Portion control
   C. Converting and yielding recipes
   D. Production and baking formulas
   E. Metric system

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will perform basic math functions.
2. Students will convert fractions and decimals.
3. Students will use percent to find a number.
4. Students will identify dry vs. liquid measurements.
5. Students will identify functions of portion control.
6. Students will identify recipe costing.
7. Students will determine recipe yields.
8. Students will identify menu costing.
9. Students will cost a menu.

HCC COMPETENCIES MET:
Working Productively and Cooperatively, Communicating Clearly and Effectively, Thinking Creatively and Critically
STUDENT CONTRIBUTIONS:
The student is expected to
  The student will spend 2 hours a week on homework assignments, and will use
  the skills learned in the class in day to day culinary lab activities.

METHODS FOR EVALUATING STUDENT LEARNING:
Tests, homework assignments, and classroom participation will all be used to evaluate
student learning.

ADDITIONAL INFORMATION:
None

AASC APPROVAL DATE:  November 15, 2017
REVIEW DATE:  November 2022