



COURSE OUTLINE: CUL102 - CUL MATH COMP APPS

Prepared: Peter Graf and Sarah Birkenhauer

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	CUL102: CULINARY MATH & COMPUTER APPS FOR TRADE
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Academic Year:	2023-2024
Course Description:	This course will provide students with the essential numeric and computer skills required to perform effectively and efficiently within the trade. Students will apply basic math skills including fractions, decimals and percent and perform calculations pertaining to standard units of measure, unit conversion, portion and recipe costing. Microsoft office will be used in the creation of spreadsheets, recipe portfolios, power point presentations and to perform basic word processing tasks as they relate to the food industry.
Total Credits:	3
Hours/Week:	3
Total Hours:	42
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
This course is a pre-requisite for:	CUL151
Vocational Learning Outcomes (VLO's) addressed in this course:	<p>1071 - CULINARY SKILLS</p> <p>VLO 6 apply fundamental business principles and recognized industry costing and control practices to food service operations to promote a fiscally responsible operation</p> <p>VLO 8 use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p> <p>2078 - CULINARY MANAGEMENT</p> <p>VLO 6 apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.</p> <p>VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p> <p>VLO 11 contribute to the development of marketing strategies that promote the successful</p>
Please refer to program web page for a complete listing of program outcomes where applicable.	



	operation of a food service business.												
Essential Employability Skills (EES) addressed in this course:	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 3 Execute mathematical operations accurately.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>												
Course Evaluation:	<p>Passing Grade: 50%, D</p> <p>A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.</p>												
Books and Required Resources:	<p>Culinary Calculations Simplified Math for Culinary Professionals by Terri Jones Publisher: Wiley Edition: 2nd ISBN: 9780471748168</p>												
Course Outcomes and Learning Objectives:	<table border="1"> <thead> <tr> <th>Course Outcome 1</th> <th>Learning Objectives for Course Outcome 1</th> </tr> </thead> <tbody> <tr> <td>1. Use basic math skills accurately and consistently.</td> <td> 1.1 Practice operations with whole numbers, decimals and fractions. 1.2 Apply mathematical operations in trade-related problem solving situations. 1.3 Apply concepts of percentage to solve problems. 1.4 Apply rounding principles to weights, measures and monetary values. </td> </tr> <tr> <th>Course Outcome 2</th> <th>Learning Objectives for Course Outcome 2</th> </tr> <tr> <td>2. Calculate trade-related conversions.</td> <td> 2.1 Identify common units of measure within the Metric, US and Imperial systems. 2.2 Practice conversions of weights and measures to their equivalents in the Metric, US and Imperial systems. 2.3 Convert Fahrenheit and Celsius temperatures 2.4 Review and create templates for standard recipes. 2.5 Practice recipe conversion. </td> </tr> <tr> <th>Course Outcome 3</th> <th>Learning Objectives for Course Outcome 3</th> </tr> <tr> <td>3. Calculate the final selling</td> <td>3.1 Calculate ingredient unit costs.</td> </tr> </tbody> </table>	Course Outcome 1	Learning Objectives for Course Outcome 1	1. Use basic math skills accurately and consistently.	1.1 Practice operations with whole numbers, decimals and fractions. 1.2 Apply mathematical operations in trade-related problem solving situations. 1.3 Apply concepts of percentage to solve problems. 1.4 Apply rounding principles to weights, measures and monetary values.	Course Outcome 2	Learning Objectives for Course Outcome 2	2. Calculate trade-related conversions.	2.1 Identify common units of measure within the Metric, US and Imperial systems. 2.2 Practice conversions of weights and measures to their equivalents in the Metric, US and Imperial systems. 2.3 Convert Fahrenheit and Celsius temperatures 2.4 Review and create templates for standard recipes. 2.5 Practice recipe conversion.	Course Outcome 3	Learning Objectives for Course Outcome 3	3. Calculate the final selling	3.1 Calculate ingredient unit costs.
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	price of a menu item.	3.2 Calculate ingredient yield percent and distinguish between As Purchased and Edible Portion cost. 3.3 Calculate and input formulas for total recipe cost, menu item portion cost and food cost percentage. 3.4 Calculate labour cost and gross profit. 3.5 Calculate selling price.
	Course Outcome 4	Learning Objectives for Course Outcome 4
	4. Use information technology to prepare common business documents.	4.1 Use Microsoft Word to access templates, create and modify documents. 4.2 Use Microsoft Excel to prepare common business spreadsheets for schedules, budgets and inventory. 4.3 Use Microsoft PowerPoint to create professional presentations. 4.4 Create a recipe portfolio/reference manual.
	Course Outcome 5	Learning Objectives for Course Outcome 5
	5. Identify professional development opportunities in the hospitality industry.	5.1 Describe how to attain professional certifications and the importance of industry memberships. 5.2 Recognize the role of the food service sector in the Tourism and Hospitality industry. 5.3 Discuss issues and legislation changes affecting the Tourism and Hospitality Industry. 5.4 Perform an industry related job search. 5.5 Prepare a lifelong learning plan and identify professional development opportunities that will support this plan.
	Course Outcome 6	Learning Objectives for Course Outcome 6
	6. Recognize the importance of technology within the hospitality sector.	6.1 Operate specialized software programs specific to the trade. 6.2 Identify current social media platforms and how to use for promotional purposes. 6.3 Use appropriate technology to prepare promotional materials.

Evaluation Process and Grading System:	Evaluation Type	Evaluation Weight
	Assignment Career Research	10%
	Assignment Excel 1	15%
	Assignment Excel 2	15%
	Assignment POS	10%
	Assignment PPT / Word	15%
	Assignments Math	15%
	Test 1	10%
	Test 2	10%

Date:	June 23, 2023
Addendum:	Please refer to the course outline addendum on the Learning Management System for further

[REDACTED] information.