



COURSE OUTLINE: CUL0102 - CULINARY MATH & APPS

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Approved: Martha Irwin, Chair, Community Services and Interdisciplinary Studies

Course Code: Title	CUL0102: CULINARY MATH & APPS FOR TRADE
Program Number: Name	1120: COMMUNITY INTEGRATN
Department:	C.I.C.E.
Semesters/Terms:	18F
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:	45
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
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:	Passing Grade: 50%, D
Books and Required Resources:	Culinary Calculations Simplified Math for Culinary Professionals by Terri Jones Publisher: Wiley Edition: 2nd ISBN: 9780471748168



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Course Outcomes and Learning Objectives:

Upon successful completion of this course, the CICE student, with the assistance of a Learning Specialist will acquire varying levels of skill development relevant to the following learning outcomes:

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 Review and create templates for standard recipes. 2.4 Practice recipe conversion.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Calculate the final selling price of a menu item.	3.1 Calculate ingredient unit costs. 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	Course Outcome Assessed
Assignment Career Research	10%	5
Assignment Excel 1	15%	4
Assignment Excel 2	15%	3, 4
Assignment POS	5%	6
Assignment PPT / Word	10%	4
Assignments Math	15%	1,2,3
Test 1	10%	1, 5
Test 2	10%	2
Test 3	10%	3

CICE Modifications:

Preparation and Participation

1. A Learning Specialist will attend class with the student(s) to assist with inclusion in the class and to take notes.
2. Students will receive support in and outside of the classroom (i.e. tutoring, assistance with homework and assignments, preparation for exams, tests and quizzes.)
3. Study notes will be geared to test content and style which will match with modified learning outcomes.
4. Although the Learning Specialist may not attend all classes with the student(s), support will always be available. When the Learning Specialist does attend classes he/she will remain as inconspicuous as possible.

A. Further modifications may be required as needed as the semester progresses based on individual student(s) abilities and must be discussed with and agreed upon by the instructor.

B. Tests may be modified in the following ways:

1. Tests, which require essay answers, may be modified to short answers.
2. Short answer questions may be changed to multiple choice or the question may be simplified so the answer will reflect a basic understanding.
3. Tests, which use fill in the blank format, may be modified to include a few choices for each question, or a list of choices for all questions. This will allow the student to match or use visual clues.
4. Tests in the T/F or multiple choice format may be modified by rewording or clarifying statements into layman's or simplified terms. Multiple choice questions may have a reduced number of choices.

C. Tests will be written in CICE office with assistance from a Learning Specialist.

The Learning Specialist may:

1. Read the test question to the student.
2. Paraphrase the test question without revealing any key words or definitions.
3. Transcribe the student's verbal answer.
4. Test length may be reduced and time allowed to complete test may be increased.



D. Assignments may be modified in the following ways:

1. Assignments may be modified by reducing the amount of information required while maintaining general concepts.
2. Some assignments may be eliminated depending on the number of assignments required in the particular course.

The Learning Specialist may:

1. Use a question/answer format instead of essay/research format
2. Propose a reduction in the number of references required for an assignment
3. Assist with groups to ensure that student comprehends his/her role within the group
4. Require an extension on due dates due to the fact that some students may require additional time to process information
5. Formally summarize articles and assigned readings to isolate main points for the student
6. Use questioning techniques and paraphrasing to assist in student comprehension of an assignment

E. Evaluation:

Is reflective of modified learning outcomes.

NOTE: Due to the possibility of documented medical issues, CICE students may require alternate methods of evaluation to be able to acquire and demonstrate the modified learning outcomes

Date:

August 27, 2018

Please refer to the course outline addendum on the Learning Management System for further information.

