

Culinary Math Final Examination

Name: _____ **Date:** _____

This is the Math for the Commercial Kitchen final examination. You may use your notes, textbook and tables to complete the evaluation of your skills. You must show your work and properly label the units of measurement to receive credit for these real kitchen exercises. Do not share any information concerning the problems with your classmates. Good Luck.

1. **Compute the EPC per unit and total cost for each ingredient, the total recipe cost, cost per portion and the selling price for the Broccoli Salad in a cost form. Show your work on another piece of paper.**

Broccoli Salad – serves 10 – food cost = 20%

<u>Measurement</u>	<u>Ingredient</u>
2 bunches	broccoli
1 1/2 cups	Cheddar cheese
1	red onion, chopped
1/4 cup	red wine vinegar
1/8 cup	white sugar
3/4 cup	mayonnaise
2	lemons
1 tsp	salt
1/2 tsp	black pepper

<u>Ingredient</u>	<u>APC</u>	<u>Yield</u>	
Broccoli	\$0.89/lb	61%	(1.5lb = 1bu)
Cheddar cheese	\$9.56/5lb	100%	(_____)
Red onion	\$0.37/lb	89%	4.5 oz = 1ea
Red wine vinegar	\$3.69/L	100%	
White sugar	\$2.12/lb	100%	(_____)
Mayonnaise	\$2.25/600ml	100%	
Lemon	\$2.99/2kg	45%	(1 lemon = 2 tsp)
Salt	\$1.12/1.5kg	100%	(_____)
Black pepper	\$6.75/1.25kg	100%	(_____)

2. **Chef needs this recipe converted for Vinaigrette dressing that makes 1.125 cup to a half gallon.**

1/4 cup balsamic vinegar		
2 tsp brown sugar		
1 tbsp chopped garlic		
1/2 tsp salt and pepper		
3/4 cup olive oil		

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3. Chef needs this recipe converted for a Brown Rice that makes 8 servings to 3 servings.

4 c brown rice

10 c chicken broth

4. Chef needs to make Mirepoix for tonight and has 12 pounds of purchased onions. How many pounds of clean onions can we make from the purchase? How many pounds of carrots and celery will we need for the Mirepoix?
5. The wedding party is having 275 six fluid ounce servings of white wine. You have two cases of white wine in inventory. A case contains 12 – 750ml bottles. How many more cases of white wine do we need to order for the wedding party?
6. Chef wants to make 16 cherry pies and each pie uses 8 ounces of pie dough. What and how much ingredients do we need to prepare?
7. What is the EPC for 3 carrots in a recipe if the APC is \$0.72/lb?