

Culinary Math Chapters 1 through 15 Review

Name: _____ **Date:** _____

This is the Math for the Commercial Kitchen chapter 1 through 11 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 artichoke dip. Show your work on another piece of paper.**

Food Cost Form							
Menu Item:	Mapled peaches	Date					
Number of Portions:	10	Size					
Cost per Portion:		Selling Price		Food Cost %	20 %		
Ingredients	Recipe Quantity			Cost			Total Cost
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit	
Fresh peaches (4 oz/peach)			10	\$2.69/lb	76%		
Butter		2 T		\$1.74/2 lbs	100%		
Maple syrup (10 oz = 1 c)		2/3 c		\$1.75/2 kg	100%		
Lemon juice (2 tsp = 1 lemon)			2	\$3.42/5 lbs	45%		
Cinnamon		½ tsp		\$1.07/lb	100%		
Mace (1 lb mace = 5c)		¼ tsp		\$1.35/lb	56%		
Salt		½ tsp		\$1.12/32 oz.	100%		
Total Recipe Cost							

2. **Chef needs you to convert this recipe for Hollandaise Sauce to metric before emailing to France**

12 eggs		
2/3 c butter		
1 c water		
2 T lemon juice		
½ tsp salt		
¼ tsp pepper		

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3. Chef needs this recipe converted for a Corn Muffins that serves 20 to 6 servings.

2 c sifted flour		
1 ½ c corn meal		
4 tsp baking powder		
1 ½ tsp salt		
¼ c sugar		
2 eggs		
1 ½ c milk		
½ c melted shortening		

4. Chef needs this recipe converted for a Honey Cream Salad Dressing that makes 2 1/3 cups to 24 cups.

½ c heavy cream		
2 T honey		
½ tsp lemon juice		
2 c mayonnaise		

5. Chef needs to make cookie dough and has 4 cups of sugar. How much flour and butter will be needed if we use all of the sugar.
6. You have four cases of red wine and the case contains 12 – 750ml bottles. If you serve 125 eight fluid ounce servings, what percent of the red wine do you have remaining?
7. Chef needs 250 servings of stir-fry that require ¼ cup of raw brown rice. How many cups of brown rice and gallons of liquid do we need for this recipe?
8. Chef needs 75 six-ounce servings of broccoli for tonight. How many pounds of broccoli will we buy to meet the requirement?