

Culinary Math Midterm

Name: _____ Date: _____

Midterm - Chapter 1 through 7 and class work

This is the Math for the Commercial Kitchen midterm 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. Chef received delivery of 40.5 pounds cantaloupe. There were 42 eight ounce servings made from the produce. What was chef's yield form the cantaloupe?
2. You have a case of Champaign and the case contains 16 – 32 fl. oz. bottles. If you serve 40 eight fluid ounce servings. What percent of the Champaign do you have remaining?
3. Chef has 16 pounds – 12 ounces of sweet potato skins after preparing the meal. Chef estimates he purchased 90 pounds of sweet potatoes. What is the yield percentage for this product?
4. A cake recipe calls 2.5 cups of sifted cake/pastry flour and you need to make 6 cakes. You wish to weigh out the ingredient on the scale. How many pounds of flour do you need?
5. You purchased two 12 pound sacks of rice. How many cups of rice are available from the purchase?
6. There are 2.5 tsp of strawberry preserves in each hors d'oeuvre. How many pints of strawberry preserves are required for 550 hors d'oeuvres?
7. Chef has a 1.35 liter bottle of lime juice. A recipe calls for $\frac{1}{4}$ cup of the lime juice. How many $\frac{1}{4}$ cups of lime juice can you get from the bottle?
8. There are 12 sheet cakes that measure 24 inches by 18 inches and have $\frac{1}{4}$ inch thick cream topping on their top. You used 21.5 quarts of topping on the cakes. Chef wants to know how many square inches a quart of topping can cover for future projects?
9. Chef needs this recipe converted for a breakfast cake which serves 8 to 70 servings.

1 $\frac{1}{2}$ cup of sifted flour		
2 tsp baking powder		
$\frac{1}{4}$ tsp salt		
2.5 fl. oz. orange juice		
$\frac{1}{2}$ cup sugar		
$\frac{1}{3}$ cup shortening		
$\frac{3}{4}$ cup milk		

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Metric Conversion

Chef needs you to convert this recipe for Sev to English units

½ kg flour

10 g ajwain, ginger-garlic
paste, salt and chili powder

1 liter ghee

200 ml water

Serve on 15 cm round plates

More Conversions:

1. _____ quarts in a gallon
2. _____ pints in 1.5 quarts
3. _____ cups in 2 quarts
4. _____ ounces in 2.5 pounds
5. _____ tbsp in 9 tsp
6. _____ fluid oz. in a cup
7. _____ ½ tsp in 4 fluid ounces
8. _____ pecks in a bushel
9. _____ ¼ cups in a cup
10. _____ pints in a gallon
11. _____ gallons in 3 pecks
12. _____ quarts in a peck
13. _____ pounds in 26 ounces
14. _____ tsp in 4 tbsp
15. _____ fluid ounces in a quart
16. _____ pecks is 10 gallons
17. _____ cups in 6 pints
18. _____ tsp in 2 fluid ounces
19. _____ quarts in 3 - ½ gallons
20. _____ tbsp in a ½ cup