

## Culinary Math Exercise

Name: \_\_\_\_\_ Date: \_\_\_\_\_

### Yield Percentage, Edible Portion and As Purchased Quantity

1. Chef wants to purchase pineapple for Friday's Luau. If we need 300 eight ounce servings, what formula will we use to find the amount of pineapple to buy?

2. Chef has 6 bunches of clean broccoli for the meal and after cleaning the purchased amount of 15 lbs of broccoli. What formula will we use to compute the yield percentage?

3. We need to determine how many portions can be made from 30 pounds of chicken with a yield percentage of 20%. What formula will we use to find the amount of food that we can serve?

4. You are unable to make an appointment or meeting. What is the phone number and email of Mr. Robbins and the Culinary Academy to inform him of your absence and to obtain any important information concerning the day's events?

Mr. Robbins' Phone Number

Mr. Robbins' Email Address

The Columbus Culinary Institute's Phone Number

5. Convert the following measurements:

1 gallon = \_\_\_ quarts

1 bushel = \_\_\_ gallons

16 tbsp = \_\_\_ cups

3 pints = \_\_\_ cups

2 quarts = \_\_\_ cups

1 gallon = \_\_\_ cups

2 pecks = \_\_\_ gallons

3 tsp = \_\_\_ tbsp

4 quarts = \_\_\_ gallon

2 cups = \_\_\_ pints

16 fl. oz. = \_\_\_ pints

9 tsp = \_\_\_ tbsp

4 pecks = \_\_\_ bushel

128 fl. oz. = \_\_\_ gallons

4 pints = \_\_\_ cups

1 kg. = \_\_\_ lbs

1 Liter = \_\_\_ fl. oz.

1 cm = \_\_\_ inches