Culinary Math

Name:	Date:	
Midterm - Chapter 1 through 7 and class work		
1. There are 8 sheet cakes that measure 13 inches long by 9 inches wide and are 2 ¾ inches tall on the edges. Chef needs 1/4 inch thick pink icing on the top. A cup of icing applied 1/4 thick spreads over 60 square inches of cake. How many cups of icing do you need?		
Chef purchased 32.5 pounds of onions for the salad bar. There is 3 lbs of trim to be thrown away. What is the yield percentage for these onions?		
3. Chef has 2.5 quarts of molasses. What is the weight of molasses in pounds?		
1. Chef asks you to spread 1.25 tsp of sauce on each hors d'oeuvre. How many cups of sauce are required for 425 hors d'oeuvre?		
5. Chef has 16 – 1 liter containers of white wine. How many servings of wine are there if the glasses can easily hold 6 fluid ounces of wine?		
6. Chef needs this recipe converted for Chili which serves 6 to 40 servings.		
1 qt beef broth		
1 1/4 lb ground beef		
12 oz. sausage		
1/4 cup onion		
3 tbsp chili powder		
1 1/4 tsp cinnamon		
1/4 tsp allspice		
½ tsp salt		
1/16 tsp red pepper		
15 oz tomatoes		
2 Tbsp vinegar		
³ / ₄ oz unsweetened chocolate		
Metric Conversion		
Chef needs you to convert this recipe for KYURI TO KANI NO SUNOMONO to English units		
1 sm. cucumber, 18 cm long		
2 ml salt		
100 g fresh crab meat		

Culinary Math

More Conversions:

1	tbsp equals 6 tsp
2	cups in 2 pint
3	half gallons in 2 gallon
4	quarts in a 3 gallon
5	fluid oz. in 2 gallon
6	fluid oz. in 3 cup
7	1/4 tsp in 1 tbsp
8	cups in 2.5 gallon
9	quarts in 1.5 gallon
10	pints in a half gallon
11	tbsp in 0.5 cup
12	pecks in ½ bushel
13	½ tsp in a 2 tbsp
14	pints in 4 quarts
15	pints in ½ gallon
16	cups in a half gallon
17	cups in 2.5 quarts
18	fluid oz. in 3 quart
19	fluid oz. in a tbsp
20	gallons in 2 bushel