

Culinary Math Chapter 1 through 11 Exercise

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:	Artichoke Dip	Date					
Number of Portions:	10	Size	1 cup				
Cost per Portion:		Selling Price		Food Cost %	20 %		
Ingredients	Recipe Quantity			Cost			Total Cost
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit	
Chopped artichoke hearts	14 oz			\$4.25/6-oz.	100%		
Chopped tomatoes (1 C = 7 oz)		¾ C		\$1.39/lb	91%		
Chopped red onion (1 C = 6.5 oz)		4 T		\$0.38/lb	89%		
Chopped black olives		½ C		\$12.50/1.2L	100%		
Chopped garlic (1 C = 4.5 oz)		2 T		\$1.68/lb	87%		
Fresh Basil (1 bu = 2.5 oz) (1 T = 0.114 oz)		4 T		\$0.75/bu	56%		
Salt (1 T = 2/3 oz)		¼ tsp		\$0.50/22 oz.	100%		
Pepper (1 T = ¼ oz)		¼ tsp		\$4.95/lb	100%		
Total Recipe Cost							

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

34 oz sour cream		
3 oz chopped bacon		
2.5 cups cheddar cheese		
¼ cup chopped onion		
Serve with 7 inch long green onions		

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3. Chef needs this recipe converted for a Clam Dip which serves 12 to 8 servings.

20 oz minced clams		
2 T lemon juice		
¼ C chopped onion		
1/2 C butter		
1 C dry bread crumbs		
8 oz shredded Cheddar cheese		

4. Convert the following measurements:

1 cup =	___ fl. oz	3 tsp =	___ fl. oz	2.54 cm =	___ inches
2 kg. =	___ lbs	33.8 fl oz =	___ Liters	1000 mL =	___ Liter
2 pint =	___ cups	4 quarts =	___ pints	1000 mg =	___ grams
3 quarts	___ pints	6 tsp =	___ Tbsp	16 oz =	___ pounds
6 cups =	___ quarts	8 T. =	___ cups	1.5 Liters =	___ fl. oz.
2 gallons =	___ pecks	4 bushels =	___ pecks	1 gallon =	___ cups

5. Chef wants to update the restaurants charts. You remove the trim from the new organic peppers and weigh the edible portion. What formula will determine the yield percentage?

6. Chef received delivery of 22 pounds carrots. If chef wants to use all of the carrots today, what should the edible portion quantity be?

7. You have a case of white wine and the case contains 18 – 1.25 Liter bottles. If you serve 75 eight fluid ounce servings. What percent of the white wine do you have remaining?

8. A cake recipe calls 6 cups of sifted cake/pastry flour and you need to make 12 cakes. You wish to weigh out the ingredient on the scale. How many pounds of flour do you need?

9. You purchase 25 pounds of Cheddar cheese. How many cups of Cheddar cheese are available from the purchase?

10. If the yield percentage of milk is 100% and the EPC is \$2.09/G, what is the APC?