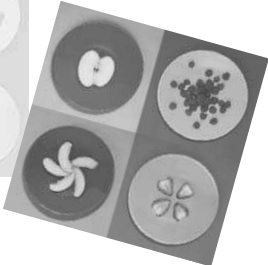




SECOND EDITION



Culinary Calculations

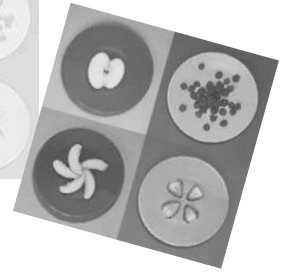
*Simplified Math
for Culinary Professionals*

TERRI JONES



JOHN WILEY & SONS, INC.

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Preface

The second edition of *Culinary Calculations* focuses on understanding the importance of mathematics to a successful career in the foodservice industry. This edition contains several new features and is divided into four distinct sections. Each chapter begins with a list of learning objectives to help you focus in on the key material. Boxed formula frames are used throughout the text to highlight all of the formulas. All multistep processes, such as costing a recipe, are also enclosed in a formula frame. Quick tips have been inserted throughout the text to further clarify and explain difficult concepts.

The feature that engages the audience and sets this text apart from the rest is the addition of a running case study. The purpose of this case study is to integrate the foodservice mathematics you are learning with the hypothetical scenario of opening a profitable, and therefore successful, foodservice operation. This newly added running case study actively involves you in the planning phase of opening a hypothetical restaurant as you work through the chapters of the text.

Section I, “Basic Mathematics for the Foodservice Industry,” contains five chapters. Each chapter in this section explains basic mathematical concepts necessary to master for success in the foodservice industry. Chapter 1 explains addition, subtraction, multiplication, and division with whole numbers. Chapter 2 explains the process for solving applied math problems for real-life situations. Chapter 3 is an introduction to mixed numbers and noninteger quantities, commonly referred to as fractions, decimals, and percents. Chapter 4 explains addition, subtraction, multiplication, and division with mixed numbers and noninteger quantities. Chapter 5 explains additional mathematical concepts and terminology helpful to students in the foodservice industry including ratios and proportions.

Section II, “Mathematics for the Professional Kitchen,” contains five chapters. Each chapter in this section explains how the foodservice industry purchases and prepares food products to create a successful restaurant. Chapter 6 explains standardized recipes and recipe yield quantities. Step I of the running case study is the selection of menu items, which sets the tone for a new restaurant. The corresponding menu items’ recipes are then placed onto standardized recipe forms. Then for Step II of the running case study, the recipes’ yields are adjusted to serve 50 guests. Chapter 7 explains the differing units of measure used in a professional kitchen. Step III of the running case study involves adjusting and correcting the units of measure on the standardized recipe forms. Chapter 8 explains the foodservice-specific terminology used in the professional kitchen. Chapter 9 explains the impact of as-purchased and edible portions on the



major food groups. Chapter 10 explains recipe and portion costing. Step IV of the running case study costs out the recipes and portion sizes you have selected.

Section III, “Mathematics for the Business Side of the Foodservice Industry,” contains four chapters. Each chapter explains in detail the concepts of running a profitable restaurant. Chapter 11 explains the many facets of menu pricing. Step V of the running case study involves pricing the menus you have developed. Chapter 12 explains basic accounting and the impact of menu pricing on a restaurant’s success. Step VI of the running case study encourages you to create a projected profit and loss statement and to critique the menu prices developed in Step V. Chapter 13 explains the high cost of labor in the foodservice industry and provides techniques to control labor costs. Step VII of the running case study involves developing mock schedules for the job categories in your hypothetical restaurant to help you understand labor cost control. Chapter 14 explains inventory management and its impact on profitability. Step VIII of the running case study involves comparing the food cost on the profit and loss statement to determine if the quantity of products in inventory is correct.

Section IV, “Computer Applications for the Foodservice Industry” contains one chapter. Chapter 15 explains the variety of computer software applications used in the foodservice industry today. Step IX is the final step in the running case study. You are asked to determine the types of computer applications you will use in your hypothetical restaurant.

The ***Second Edition of Culinary Calculations*** was written to further your knowledge and to sharpen your business skills so you can enjoy a successful career in the foodservice industry. I hope you enjoy learning from the edition as much as I have enjoyed sharing my knowledge with you.

Terri Jones

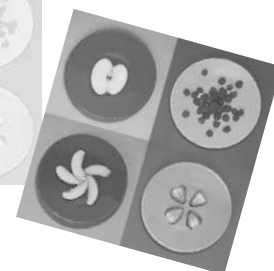
Additional Resources

An ***Instructor’s Manual*** (ISBN 978-0-470-04508-4) includes the following for each chapter:

- The introduction provides a brief overview of the chapter.
- The learning objectives allow you to focus your students on the key points in each chapter.
- Vocabulary is provided and defined to help identify the key concepts in each chapter.
- Chapter outlines show the overall structure of the chapters.
- Test/quiz questions, including true/false, multiple choice, and some problems, provide materials different from the exercises in the book and can serve as a test bank.

A companion Web site includes electronic files for the *Instructor’s Manual with Test Questions*.

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