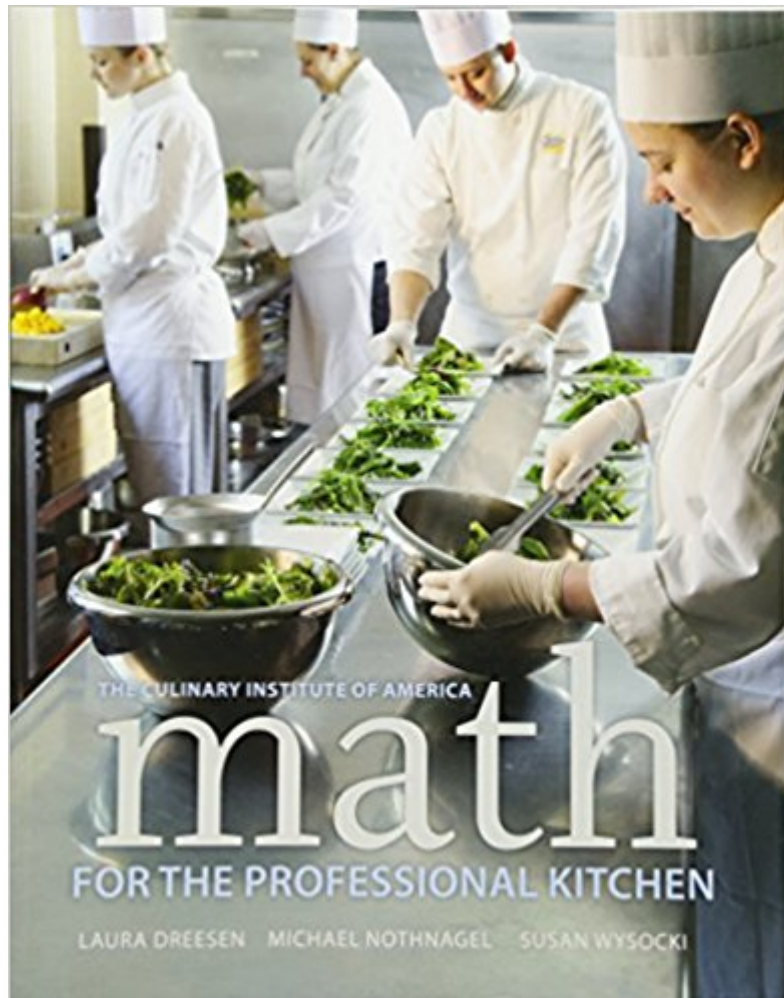




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Math For The Professional Kitchen



Synopsis

Essential math concepts for professional chefs and culinary students. Ideal for students and working professionals, *Math for the Professional Kitchen* explains all the essential mathematical skills needed to run a successful, profitable operation. From scaling recipes and converting units of measure, to costing ingredients and setting menu prices, it covers crucial information that will benefit every foodservice provider. Written by three veteran math instructors from The Culinary Institute of America, the book utilizes a teaching methodology based on daily in-classroom practice. The entirety of the standard culinary math curriculum is covered, including conversions, determining yields, purchasing, portioning, and more. Vital mathematical concepts are reinforced with easy-to-understand examples and review questions. This is a thorough, comprehensive main text for culinary students as well as a great kitchen reference for working professionals. *Math for the Professional Kitchen* will be an invaluable resource not only in the classroom but also in the kitchen as students embark on their professional careers, where math skills play a crucial role in the ever-important bottom line.

Book Information

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Customer Reviews

Vital math concepts for professional chefs and culinary students. A good chef requires a firm grasp of essential math skills in order to succeed professionally and financially. From scaling recipes and converting units of measure to costing ingredients and setting menu prices, *Math for the Professional Kitchen*, designed and authored by veteran math instructors at The Culinary Institute of America, provides a thorough understanding of the mathematical concepts so crucial for success in

the foodservice industry. Based on in-classroom practice at the CIA, this book covers the entirety of the standard culinary math curriculum, including determining yields, portioning, ratios, and much more. Easy-to-understand examples, end-of-chapter review questions, a handy glossary, and helpful appendices make it a perfect textbook for students as well as professional culinarians. Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college offering bachelor's and associate degrees in culinary arts and baking and pastry arts, as well as certificate programs in culinary arts and wine and beverage studies. A network of more than 40,000 alumni in foodservice and hospitality has helped the CIA earn its reputation as the world's premier culinary college. For more information, visit www.ciachef.edu.

Susan Wysocki (left) has had a career as a banker, a chef, and a college professor. She has been teaching in the business management department at The Culinary Institute of America since 1999. In addition, she is the owner and operator of Babycakes Café in Poughkeepsie, New York, where she lives with her two sons, Alex and Oliver. Michael Nothnagel (center) has taught mathematics at the high school, community college, and university levels for the past 14 years. He has been a faculty member at The Culinary Institute of America since 2006. He also constructs crossword puzzles for major newspapers and other venues. Laura Dreesen (right) has been with The Culinary Institute of America for 15 years. During that time, she has taught mathematics, cost control, introduction to computers, and computers in the food business and is coauthor of the college's personal finance course. She is an avid gardener and a foodie through and through.

If you are looking for a book to provide information on menu pricing, this is it! I rented the book for a culinary theory class. I will purchase it to keep in my library.

This book breaks down math so it is much easier to understand. I am not a math guru at all and I could follow this book very well.

I've never been too good at math, but this book does a pretty good job explaining everything. Plus, it helps that my professor actually is one of the authors lol

Helpful guide for students and entrepreneurs. Important for your reference library!

very informative and step by step illustrations on various formulas. Not a math person probably the

most easy to follow.

I got what I expected...it's great and I like the hard cover better than the ebook because I can go and find things faster with just a flip of the page!

Delivers exactly what is says, great for me to improve my maths skills in the kitchen, and keep my menus and budget skills sharp.

I bought this for my boyfriend- He is a Sous Chef, Exec in training :) and needed a good book. He liked it so I bought it for him. Idk how good the book is lol But it looks like advertised :)

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