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Written by two former instructors at The Culinary Institute of America, this revised and updated guide is an indispensable math resource for foodservice professionals everywhere.

~~Culinary Math 4th edition (9781118972724) - Textbooks.com~~

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.

A math resource for foodservice professionals covers such topics as calculating yield percent, determining portion costs, changing recipe yields, and converting between metric and U.S. measures.

Culinary Math: Math skills are an essential part of the day-to-day job functions of the professional chef. This book is designed to teach the culinary student or professional all the tools necessary to manage daily restaurant operations with maximum efficiency and profitability. Well-organized and easy-to-use, the book presents proven step-by-step methods for understanding food service math concepts and their practical applications in the kitchen. The authors begin with a review of math basics, including fractions, decimals, rounding, and percents, as well as an overview of customary U.S. and metric kitchen measurements. More advanced chapters include directions on conversions, calculating yield percents, determining edible portion costs, recipe costs, and beverage costs, purchasing, and converting recipe yields. Each chapter includes a clear set of outlined objectives, as well as practice problems to help readers develop their skills. Appendices include formulas, measurement equivalency charts, problem answers, and a blank food cost form. In addition, this revised edition will include input from prominent industry leaders, 35 all-new photographs, 150 new practice problems, and a companion website, all designed to help students apply basic math skills to the field of kitchen management. "In Culinary Artistry...Dornenburg and Page provide food and flavor pairings as a kind of steppingstone for the recipe-dependent cook...Their hope is that once you know the scales, you will be able to compose a symphony"—Molly O'Neil in The New York Times Magazine. "The husband-and-wife writing team of Andrew Dornenburg and Karen Page--he is a chef, she a journalist--has produced four books in the past six years, and these are the best place to experience the cult of the New American chef." --The New Yorker "In this ambitious guidebook to the current state of culinary art in American restaurants, the authors offer a comprehensive flavor catalog of comestibles that constitutes a palate-pleasing palette of the spectrum of gustatory stimuli. They flesh out long lists with reflections and observations on the craft of cooking by some of the world's most illustrious chefs, both historical and contemporary. These philosophical ruminations give the up-and-coming chef an understanding of the evolution of taste in the past half century by comparing the classic tastes of France's Fernand Point with the tastes of current celebrity chefs, such as Alice Waters and Rick Bayless."-- Booklist