



6th edition

Math Principles For Food Service Occupations

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International
Edition

Preface

Many students, when told they are required to take a math course, react with fear due to the poor math experiences they have had in the past. Once students realize how important and relevant math is in the food service industry, however, they become motivated to learn, understand, and use math correctly to accomplish their goals of becoming a chef, baker, manager, or any of the many other occupations in the food service industry. When we (the authors) were dining at Wolfgang Puck's American Grille at the Borgata Hotel Casino and Spa in Atlantic City, executive chef/associate partner Aram Mardigian spoke to us about the importance of math. He told us that when he was in culinary school, his main focus was to learn how to cook. In his first work experience, he continued to focus on cooking. As his career progressed, so did his understanding of the importance of using math to control costs and make a profit. Now he uses the knowledge and skills of math on a daily basis to make the restaurant profitable. The authors of this sixth edition have had great success in teaching their students math skills and applications.

In researching this book, the authors have received interesting and passionate responses about the role that math plays in food service careers from chefs, managers, and owners throughout the United States and Canada. In conversations with these individuals, one fact became clearer and clearer: the more successful an individual was in his or her career, the more passionate he or she was to get the message to students about the importance of learning and using math to become a success in business. One common theme was articulated repeatedly by chefs and managers interviewed by the authors: with the knowledge and the proper usage of math, a business will succeed and the individual will succeed. Like cooking or baking, math is a sequential process. The professionals the authors spoke with pointed out that an individual must first master the basic culinary skills before he or she can create a gourmet meal or spectacular dessert. The authors know that math is sequential in the same way. If students learn the basics (how to add and subtract), they can use math to convert recipes and calculate food and labor cost percentages. If they have not mastered the basics, math becomes frustrating for students because they cannot solve the problems and soon believe that they can't do math at all. It becomes a self-fulfilling prophecy. In contrast, if students know the basics, then math becomes a joy because with their knowledge of basic math skills, they have the ability to convert recipes and calculate food and labor cost percentages.

The sixth edition has been completely revised by the authors of the book. The authors have read and reread the fifth edition and have calculated every example and problem in the book. All examples have been checked for accuracy by ourselves and an independent technical reviewer. New problems have been added to challenge the students. Step-by-step instructions for problems and concepts have been included. Throughout the book, the authors have included a series of TIPS (To Insure Perfect Solutions) to assist the student in solving problems and understanding concepts of math. Each chapter has a Chef, President, Manager, or Owner Sez feature, which is a quote from a food service professional about the importance of math in his or her own particular operation.

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