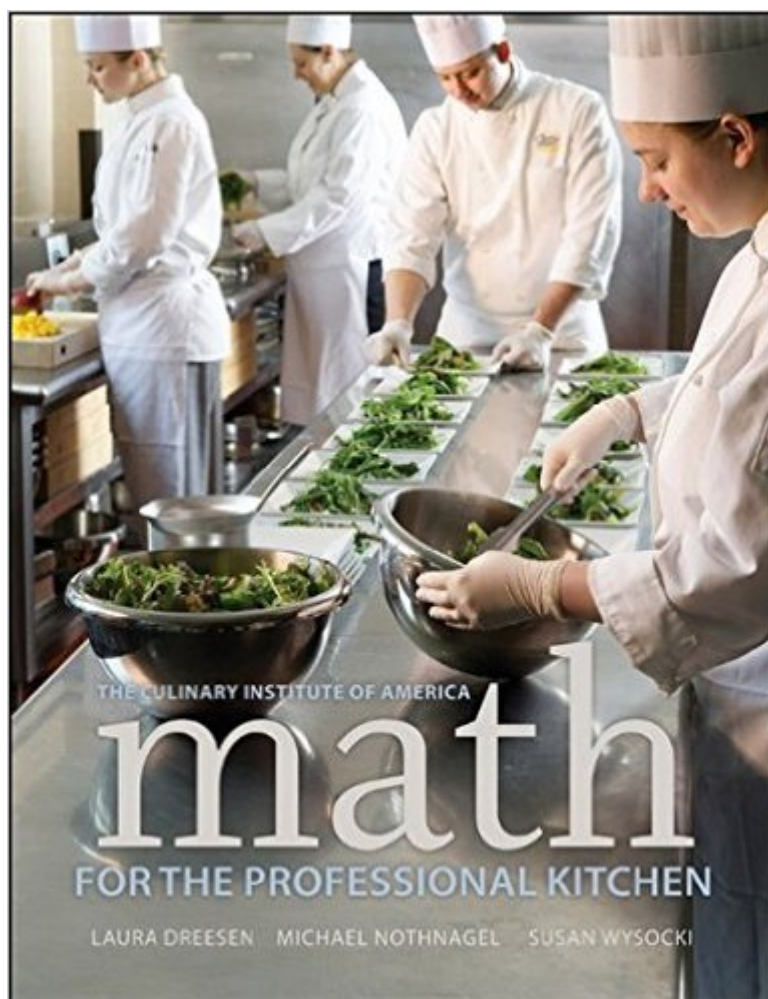


The book was found

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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Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (29 customer reviews)

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Customer Reviews

I attended the CIA a number of years ago and felt like I learned a great deal about the mathematics of running a business as well as a kitchen. I purchased this book expecting to find both sets of information now that I am responsible for the business as a whole. Unfortunately, this book only contains the algebra necessary to do recipe costing, and half of it is worksheets. There is no information necessary to do P&L calculations or any other larger business concerns.

This book makes it so simple to teach my employees all of the math they need to know in the kitchen. It was even great for me to brush up on my skills since I graduated from the CIA over 10 years ago. The section on recipe costing is a must read for ANYONE who runs a restaurant. I have given this book to many of my chef friends.

Great book for restaurant math. I did 4 years of culinary school and it still is a great book. Especially if you did not get a chance to go to school. Great everyday problems, converting recipes, food cost, labor cost, income statements. Great problems, great book

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.

I'm not really sure how to rate this because it does do what it says it will, I suppose, but it isn't at all what I was looking for. I own a restaurant and have come up with my own guidelines for managing food cost, but I was hoping for some professional verification that I'm doing it right. This isn't the book for that level of operations. This truly is just MATH - converting pounds to ounces, ounces to tablespoons, that kind of thing. Scaling recipes up and down. And stuff like, "If I need 5 pounds of chopped onion, how many raw onions do I have to buy?" I was looking for something about restaurant math from the owner/manager standpoint. But if you're looking for Kitchen Math 101, I doubt you could do better.

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!

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

I'm finding this to be a great workbook to use in figuring out the math needed in the commercial kitchen. It's well-written, has pertinent exercises, and is fun to use.

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