

# Minnesota

## Articulated College Credit Agreement

[www.CTEcreditMn.com](http://www.CTEcreditMn.com)

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### Articulated College Credit Agreement

Through Articulated College Credit (ACC), specific college curriculum learning outcomes and assessments are embedded in participating high school career and technical education (CTE) programs as specified in this agreement. Relevant knowledge, skills, and standards are taught by qualified CTE high school instructor(s) in one or more high school course. ACC is awarded if the student meets the college equivalency standards and later enrolls in the college(s) listed below requiring the course in a specific program.

**Agreement Name:** Culinary Calculations  
**Agreement Reviewed/Revised:** 2023 – 2024

**These credits are valid for students in grades 9-12 for 5 years from the completion of this course.**

College	College Course	College Programs	Articulated College Credit
Hennepin Technical College	CULA1000 – Culinary Calculations	*Culinary Arts (A.A.S. – 65 cr.) *Culinary Entrepreneur (A.A.S. – 60 cr.) *Culinary Assistant (Occ. Cert. – 17 cr.)	1 credit of 1 total credit (16 hrs. lecture)

### Course Description

Functions with whole numbers, fractions, decimals, and percentages are covered and applied to food service problems. Special problems of menu pricing, food costs and their percentages, recipe conversions, labor cost, and payroll deductions.

### Course Outcomes

100% of the curriculum learning outcomes will be covered in the high school course(s) by qualified CTE high school instructor(s). Outcomes include:

- ☐ Review basic arithmetic, whole numbers, fractions (improper and proper), multiplication, and symbols of operation
- ☐ Perform recipe yield conversions
- ☐ Perform the process of recipe costing
- ☐ Determine selling price of menu items
- ☐ Calculate food costs, beverages costs, labor costs, and percentages
- ☐ Describe a profit and loss statement

## Course Instruction

The scheduled hours of instruction include sixteen hours for each lecture credit. Lecture credit may include formal or impromptu lectures, demonstrations or discussions with the entire class or with small groups or individuals.

## Textbooks

– *Culinary Calculations, Simplified Math for Culinary Professionals*, Jones, Terri John Wiley & Sons, Inc. ISBN 0-471-22626-2.

## Course Assessments

Students must successfully achieve an overall score of **80% or better** on the assessment and a passing grade in the high school course in order to receive an Articulated College Credit Certificate.

The skills involved in solving the problem on these skill tests include:

- ☐ Basic Mathematics
- ☐ Units of Measure
- ☐ Purchasing Function and its Relationship to Cost
- ☐ Inventory Management
- ☐ Menu Pricing
- ☐ Simplified Mathematics and Computers in Food Service

Student guides can be accessed at [www.CTEcreditMN.com](http://www.CTEcreditMN.com)

Content Goal	Assessments	Evaluation
To demonstrate ability to use mathematics in food service	Students will prove competency in the following areas: <ul style="list-style-type: none"><li><input type="checkbox"/> Basic Mathematics</li><li><input type="checkbox"/> Units of Measure</li><li><input type="checkbox"/> Purchasing Function and its Relationship to Cost</li><li><input type="checkbox"/> Inventory Management</li><li><input type="checkbox"/> Menu Pricing</li><li><input type="checkbox"/> Simplified Mathematics and Computers in Food Service</li></ul>	Scores:

## Recommended Industry-Recognized Certificate Or Comprehensive Assessment – College/High School

Certificate/Assessment	Vendor	Other Information
To Be Determined		