

[PDF] Math For The Professional Kitchen

The Culinary Institute Of America (CIA), Laura Dreesen, Michael Nothnagel, Susan Wysocki - pdf download free book



Books Details:

Title: Math for the Professional Kit
Author: The Culinary Institute of Am
Released:
Language:
Pages: 320
ISBN: 0470508965
ISBN13: 9780470508961
ASIN: 0470508965

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Description:

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.

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