



MTH 81
Culinary Mathematics
Southwestern Oregon Community College
Fall 2021
MW 1:00 PM-2:50 PM; Sitkum 12

Instructor: Benjamin Holt

Email: benjamin.holt@socc.edu

Office Hours: MW 9-10 am and TR 1-2 pm in Sitkum 2C, or by appointment. If you prefer to ZOOM in to office hours, please let me know and I will be happy to set it up.

Textbook: Blocker and Hill, Culinary Math, 2007, 4th edition

Course Description. Includes basic algebraic concepts with culinary applications, basic statistics and graphing, graphing in a rectangular coordinate system, and weights, measures and metric conversion. Offered by the mathematics department in cooperation with the culinary education faculty. Enrollment in the culinary program required as a co-requisite for this course.

Required Outcomes: Upon completion of the course the learner will:

- 1) Use the vocabulary and symbolism of Algebra.
- 2) Apply computation skills and algebra concepts to recipe conversions and applied problems.
- 3) Calculate and forecast purchase and preparations requirements.
- 4) Explain the relationship between production and baking formulas.
- 5) Solve linear equations and graph real-world application problems.
- 6) Perform recipe yield conversions.
- 7) Convert between the metric and American measurement systems.
- 8) Analyze Purchased (AP) vs. Edible Portion (EP)
- 9) Use analytical reasoning, critical thinking, arithmetic, and algebra in the workplace.

In-Class Lectures & Supplemental Video Lectures. In addition to the in-class lectures and collaborative sessions, there is a video for each topic outlining the points covered in the course textbook. If you cannot make it to class, I encourage you to watch the videos and

attempt some of the homework right away before visiting office hours. You may find the videos here:

https://holt.blue/MTH_81/lecture_videos.html

The schedule of topics this course will cover is on the last page of the syllabus.

Office Hours and Email. Every MTWR from I have set aside an hour to meet with all of you EITHER in Sitkum 2C OR on ZOOM. During this time you may also get a hold of me via email if you prefer: benjamin.holt@socc.edu. My turn-around time for email is 24 to 48 hours on weekdays. I will not be answering emails during the weekend.

I really do hope that you will take advantage of this time. Working with you is the best part of my job! :D

The *Approximate* Daily Structure of this Course:

Lecture: \approx 30 to 50 minutes. Lectures will be brief and will only supplement any reading you have done before class.

Break: \approx 10 minutes

Group Work Session : \approx 30 minutes. Separate into random groups of about 3 or 4 people. Each group will have a worksheet with a random selection of problems similar to the textbook and online homework. I will individually help each group solve the problems on their worksheets.

Problem Presentation: \approx 20 minutes. Each group will choose a representative to present one problem at the board and we will do this for as many problems on the day's worksheet as we possibly can. If your group can't decide on a representative, I will choose a random member of the group to present.

Note: By completing the above objectives, you will elevate yourself to a new level of professionalism. You will become more confident and capable in the kitchen, and you will be able to manage more completely and efficiently a food-service business.

The next series of items will be used to assess student success in achieving course outcomes.

Online Homework and Practice: For every chapter in the textbook, there is a homework assignment. Every homework assignment will consist of 20 multiple-choice questions drawn randomly from the homework problems corresponding to a chapter in the textbook. To pass the assignment you must get a grade of at least 70%. You may attempt the assignment as many times as you like. Each homework assignment is completed online. Go to

holt.blue/MTH_81/homework.html

and follow the instructions for completing and submitting homework.

The due dates for all assignments are given in the course schedule on the last page of this syllabus and are also on myLakerLink.

Passcodes submitted on time will receive 50 points (full credit) as long as the score was above 70%.

Late passcodes will receive half credit. (25 points)

Recipe Size & Cost Project: In order to apply the material we learn in class, there will be a *Recipe Cost & Size Conversion Project* over the course of the term. The project is a typewritten report of a significant culminating experience in using mathematical ideas which will help you to organize your future life as a culinary professional.

The project itself is worth 10 points and is worth 40% of your course grade. The project is due on the last day of the course. (See the Course Schedule on the last page of this syllabus). Late projects cannot be accepted due to the timeline for final grade submission.

The project will be graded according to a rubric. For project descriptions and rubric, please visit

holt.blue/MTH_81/projects.html

Please note:

Your paper must be attached to an email in PDF format by the due date.

Do not send power point slides (even if it is in PDF format).

Word documents, power points, links to google docs, etc., will NOT be accepted.

Individual Rough Draft Project Consultation. Before submitting your final project, you will submit a rough draft. The rough draft is worth 5% of the grade. The rough draft will be graded on your efforts to follow the both the above guidelines and in the project description (which may be found online at link given above). The rough draft should contain all the sections outlined in the project description. The rough draft itself is worth 5 points (5% of your grade).

After submitting your rough draft, you consult with me individually. Around the time the rough draft is due, I will email you a link to a sign-up page where you may book a 10-minute timeslot with me so that we can go over your rough draft. I will provide you with

the rubric filled out as if I were reading a final draft. In this way, you will receive comments and suggestions for how to prepare for turning in your final draft. This consultation is also worth 5 points, or 5% of your course grade.

Course Grade: Your course grade will be determined by the following items and their associated weights:

Online Holt.Blue Homework	50 points for each on-time passcode	50%
Rough Draft Cost & Size Project	5 points	5%
Individual Rough Draft Project Consultation	5 points	5%
Final Draft Recipe Cost & Size Conversion Project	10 points max (see rubric)	40%

Your course grade is determined by the formula:

$$\text{Course Grade} = \text{HW Avg} + \text{Rough Draft Score} + \text{Consultation Score} + 4 \cdot \text{Final Draft Grade}$$

The letter grade equivalents to the above course grade are:

$90 \leq \text{Course Grade} < 100$	A
$80 \leq \text{Course Grade} < 90$	B
$70 \leq \text{Course Grade} < 80$	C
$60 \leq \text{Course Grade} < 70$	D
$\text{Course Grade} < 60$	F

eLearning Course Management System: Your grades for each graded item will be posted into the eLearning Course Management System. You may access this system through myLakerLink. Only you will be able to access your grades. This will allow you to not only assess your grade as the semester progresses, it will also allow you to check that I have entered your scores correctly in my grade book.

Tutoring: In addition to office hours I highly recommend that you visit the tutoring center on the 3rd floor of the Tioga building. There are tutors there waiting to help you!

Also, tutoring services are FREEEEEEEEEEEEEEEEEEEEEEEE!!!!

Accommodations: If you have accommodations through Educational Support Programs & Services (ESPS) and would like to use them for a any part of this course, you are welcome to do so and you will have my full support.

Classroom Conduct: While it is true that this course is highly interactive and your participation is highly encouraged and is a key part of this course, it is explicitly forbidden to converse with other students when it is not appropriate. These situations include, but are not limited to, when I am lecturing and when students are presenting solutions to the class.

Audible communication is disruptive and distracting not only myself, but to your fellow students as well. Please respect the time and money your fellow students have invested in this class.

IF COURSES ARE MOVED TO AN ONLINE FORMAT. In the case that courses are moved into an online format, all in-person lectures will be replaced by lecture videos which are already online. You will be expected to watch each video on the day a topic is scheduled.

Also, our individual project consultations will be conducted over ZOOM instead of in person.

All other course procedures will remain the same. For example, doing the online homework will remain unaffected.

SWOCC Policies and Guidelines

Course Hours Southwesterns Credit Hour Administrative Policy (APP 8191) stipulates that credit-bearing courses, regardless of delivery method, are scheduled and conducted in compliance with the definition of the credit hour as set forth in Section 600.2 and 600.24 of the Code of Federal Regulations and the NWCCU Policy on Credit Hour. For this reason, students are expected to complete a minimum of two hours of out-of-class student work per credit hour each week for the quarter.

Children in the Classroom: Children represent a disruptive element for the classroom. They also increase the risk of accidents occurring in the laboratory. For those reasons, children should not be brought to either the classroom or the laboratory.

Classroom Behavior: Instructors have the responsibility to set and maintain standards of classroom behavior appropriate to the discipline and method of teaching. Students may not engage in any activity which the instructor deems disruptive or counterproductive to the goals of the class. Students are required to keep cell phones, beepers, and pagers off during class lectures, unless there is permission in advance from the instructor. Instructors have the right to remove offending students from class. Repetition of the offense may result in expulsion from the course.

Academic Honesty: Cheating, plagiarism, and other acts of academic dishonesty are regarded as serious offenses. Instructors have the responsibility to submit, in a written report to the Dean of Students any such incident that cannot be resolved between the instructor and student. The policy of the Board of Education of Southwestern Oregon Community College on Student Rights, Student Code of Conduct, and Student Grievance Procedure outlines penalties ranging from admonition to expulsion from the class or college. In the policy, academic plagiarism is defined as: The intentional submission for evaluation to a

college instructor or administrator of material based, in significant part, on work done by someone other than the submitter without reasonable written indication to the evaluator of the materials true source. Academic cheating is defined as The intentional submission for evaluation to a college instructor or administrator of material based, in part, on a source or sources forbidden by generally accepted standards or by regulation established by the evaluator and disclosed in a reasonable manner. The complete policy, student rights and responsibilities, penalties, and recourse through the Grievance Procedure can be found in the Student Handbook

<http://www.socc.edu/studentlife/pgs/bmdoc/socc-hb.pdf>

Academic Ethics and Confidentiality: It is the responsibility of everyone engaged in the learning experience to respect the rights and feelings of their fellow learners. Information gathered in the classroom and from on-line discussions and exercises is to be considered confidential. At the same time, students must recognize that the instructor and the College cannot guarantee the confidentiality of what the student may choose to disclose. Students must use their own discretion when engaging in classroom discussion.

Student Conduct:

Opt #1: Students must read and be familiar with the Code of Conduct as published in the Student Handbook, policies and procedures as outlined in campus publications, Southwestern Oregon policies.

Opt. #2: Students in this (or any) program of study should be especially aware of the severe consequences of plagiarism. Students that submit work that is not their own will be dealt with quickly and severely. It will be the recommendation of the faculty to remove such students from the College.

Opt. #3: Students that have a concern regarding any inappropriate conduct should bring it to the attention of their instructor, advisor, or Department Chair immediately. Inappropriate conduct situations will be reviewed immediately.

Opt. #4: Students taking this course should be aware of the potential diversity of the artistic perception of the participants - particularly as applicable to violence, artistic statements, and nudity. Please keep your material and remarks professional and appropriate and be sensitive to individuals that have views different than your own.

Americans with Disability Act Disability Accommodation Statement: Southwestern recognizes the contribution that a diverse student body brings to the educational experience. If you have a documented disability that may require assistance, inform your instructor and then contact the Disability Services Office for coordination of your academic accommodations. To ensure that your instructor is aware of your request, you are required to set up an appointment to talk with them sometime during the first two weeks of the term.

The Disability Services Office is located on the Southwestern campus in Student Support Services, Stensland Hall. Please call the following number for more information (541) 888-7405.

Equal Opportunity: It is the policy of the College that no one shall be excluded from participation, denied benefits, or be subjected to discrimination or harassment in any activity of the College community because of race, religion, color, sex, national origin, political affiliation, marital status, parental status, veteran status, disability, age or sexual orientation. Equal educational opportunity includes: admission, recruitment, extra-curricular programs and activities, housing, facilities, access to course offerings, counseling and testing, financial assistance, employment, health and insurance services, and athletics. Inquiries these regulations should be directed to the Colleges Equal Opportunity Officer and/or Title IX Coordinator:

Tim Dailey, Title IX Coordinator, Email: tdailey@socc.edu, Phone: (541) 888-7439

Affirmative Action: Inquiries regarding application of these and other regulations should be directed to the Colleges Affirmative Action Officer and/or Title IX Coordinator:

Tim Dailey, Title IX Coordinator, Email: tdailey@socc.edu, Phone: (541) 888-7439

Notice of Non-Discrimination: Students, their families, employees and potential employees of the Southwestern Oregon Community College District are hereby notified that Southwestern Oregon Community College does not discriminate on the basis of race, color, gender, sexual orientation, marital status, religion, national origin, age, disability status, gender identity, or protected veterans in employment, education, or activities as set forth in compliance with federal and state statutes and regulations. Any persons having inquiries concerning Southwestern's compliance with Title II, Title IV, Title VI, Title VII, Title IX and/or Section 504 or wish to make a complaint may contact the Colleges Affirmative Action Officer:

Jeff Whitey
Interim Vice President of Administrative Services
Southwestern Oregon Community College
1988 Newmark Ave., Tioga Hall, Room 511
Coos Bay, OR 97420
(541) 888-7402

Southwestern Oregon Community College offers the following career and technical education programs for all students regardless of race, color, gender, sexual orientation, marital status, religion, national origin, age, disability status, gender identity or protected veteran status, including those with limited English proficiency: Business, Office Technology, Com-

puter Technology, Childhood Education, Criminal Justice, Culinary, Fire Sciences, Health Sciences, and Welding and Fabrication. Persons seeking further information concerning the vocational education offerings and specific pre-requisite criteria should contact:

Ali Mageehon
Vice President of Instruction and Student Services
Southwestern Oregon Community College
1988 Newmark Ave., Tioga Hall, Room 506
Coos Bay, OR 97420
(541) 888-7417
ali.mageehon@socc.edu

Class Cancellations (Faculty Absence): Notices of class cancellations at SWOCC are made through an automated system called RAVE. Notices of class cancellations due to faculty absence will be sent to through the following devices: Voicemail to cell phone, text to cell phone, and email to college email account. To receive these important notices, please update your cell phone, telephone and email contact information through myLakerLink, click on the Student Information tab, then Rave User Portlet.

The policies outlined in this syllabus are subject to change with prior notice.

Course Schedule

Day	Chapter	Topic	Due
M 9/13		Syllabus & Course Introduction	
W 9/15	Ch 1 (Part 1)	Arithmetic & Pre-Requisites	Passcode: Syllabus Quiz
M 9/20	Ch 1 (Part 2)	Applications of Percent	Passcode: Ch 1 (Part 1)
W 9/22	Ch 2	Customary Units	Passcode: Ch 1 (Part 2)
M 9/27	Ch 3	Metric Units	Passcode: Ch 2
W 9/29	Ch 4	Basic Conversions	Passcode: Ch 3
M 10/4	Ch 5	Converting Mixed Measures	Passcode: Ch 4
W 10/6	Ch 6	Conversions Between Weight and Volume	Passcode: Ch 5
M 10/11	Ch 7	Yield Percent	Passcode: Ch 6
W 10/13	Ch 8	Applying Yield Percent	Passcode: Ch 7
M 10/18	Ch 9	Finding Cost	Passcode: Ch 8
W 10/20	Ch 10	Edible Portion Cost	Passcode: Ch 9
M 10/25	Ch 11	Recipe Costing	Passcode: Ch 10
W 10/27	Ch 12	Yield Percent: When to Ignore	Passcode: Ch 11
M 11/1	Ch 13	Beverage Costing	Passcode: Ch 12
W 11/3	Ch 14	Recipe Size Conversion	Passcode: Ch 13
M 11/8	Ch 15	Kitchen Ratios	Passcode: Ch 14 Project Rough Draft
W 11/10		Individual Rough Draft Project Consultations	Passcode: Ch 15 Sign up for time to meet!
M 11/15		Individual Rough Draft Project Consultations	Sign up for time to meet!
W 11/17		Individual Rough Draft Project Consultations	Sign up for time to meet!
M 11/22		Final Event: To Be Announced (12 pm to 1:50 pm)	Final Draft Project