## Putting all that math to work Chapter 4, Prostart 1

Begin by calculating the cost for the recipe listed on the Chapter 4 Notes Framework if you haven’t done so already.

Then work through these problems. to use the kitchen math formulas on your Supplemental Notes pages.

**Conversion Factor Problems**

**Mango Salsa with Tortilla Strips**

Olive Oil 1 oz

Roma Tomato 3

Green Pepper 1

Mango 1

Cilantro 10 stems

Avocado 1

Flour Tortillas 4

Yield 4 servings.

1. Take the Mango Salsa recipe above and convert it to serve 18 and then 25 servings.

**Percentage Problems**

2. You served 137 guests today at lunch. Of those, 58 ordered dessert. What percentage of customers ordered dessert?

3. Your chef estimates that a new lunch special will increase business by 25 percent. If you are now serving 140 people for lunch each day, how many will you serve if the chef is correct about the increase in business?

**Fahrenheit to Celsius and vice versa.**

4. Convert 30 degrees F to C.

5. Covert 140 degrees F to C.

6. Convert 212 degrees F to C

7. Convert 10 degrees C to F.

8. Convert 100 degrees C to F

**Ounces to pounds conversion**

9. You have a case of cucumbers that is listed at 365 ounces. How many pounds is it?

10. How many pounds would be in 500 ounces of an ingredient?

**Percent Yield including AP and EP**

11. Your recipe calls for 10 pounds of peeled and diced white potatoes. How many pounds of potatoes do you need to buy for this recipe?

12. You have a case of peas in their shells. The case weighs 12 pounds. How much EP can you expect to get from that case?

13. Your recipe calls for 5 pounds of peeled and diced sweet potatoes and has a yield of 15 servings. You need servings for 25. How many pounds of raw sweet potatoes do you need to buy for 25 servings of this recipe?