

Applied Math for Culinary Management 2015 NLC Test

Name _____ Chapter Name _____ State _____

___ Senior ___ Occupational

Test Completed (minutes/seconds): _____

Test Score: _____/20

Please indicate your choice of answer by writing the letter (a, b, c or d) in the space provided. Remember this is a timed test. You have a maximum of 30 minutes.

- ___ 1. Yield percentage is calculated by dividing the as purchased weight by the edible portion.
a. True
b. False
- ___ 2. There needs to be 15 cases of potatoes in par stock but you only have 5.33 cases. You need to order 9 cases?
a. True
b. False
- ___ 3. The profit for a slice of pie is \$1.51 if the selling price is \$2.25 and the cost per serving is \$0.73.
a. True
b. False
- ___ 4. 10 Tablespoons = $\frac{3}{4}$ cup
a. True
b. False
- ___ 5. If you purchased 9.5 pounds of pork loin chop for \$56.25, the cost per useable ounce is \$0.37.
a. True
b. False
- ___ 6. The list price for a new freezer for your restaurant is \$2,558.00 and the seller will provide an 11% discount. What is the net price of the freezer?
a. \$281.38
b. \$2,276.62
c. \$2,292.56
d. \$2,322.73
- ___ 7. You purchased a roast with a raw weight of 7.84 pounds and it yields a cooked weight of 3.92 pounds. What is the percentage yield?
a. 40%
b. 45%
c. 50%
d. 55%

- _____ 8. A recipe calls for a $\frac{1}{2}$ cup of sugar, $2\frac{1}{2}$ cups of flour, and $\frac{2}{3}$ cups of baking soda. If you mix these ingredients together, how many cups of mix would you have?
- $1\frac{2}{3}$ cups
 - $2\frac{2}{3}$ cups
 - 3 cups
 - $3\frac{2}{3}$ cups
- _____ 9. The raw product weight of a pork roast is 9.36 pounds at \$6.35/ pound. The usable product is 73% of the raw product. What is the cost per usable pound?
- \$8.70
 - \$8.82
 - \$9.15
 - \$9.54
- _____ 10. A case of carrots costs \$13.67 and yields 16 portions, what is the portion cost?
- \$0.85
 - \$0.87
 - \$0.93
 - \$0.95
- _____ 11. The product cost for making a cup of coffee is \$0.67. What is the overall cost if you sell 126 cups during your brunch service?
- \$17.48
 - \$67.00
 - \$84.42
 - \$93.13
- _____ 12. You are making cupcakes for 40 people. The recipe yields a dozen cupcakes. By what number would you have to adjust the recipe?
- 2
 - 2.5
 - 3
 - $3\frac{1}{3}$
- _____ 13. You are making 96 cupcakes for an upcoming event. The recipe yields a dozen cupcakes and costs \$8.56 to prepare. What will it cost you to prepare the cupcakes?
- \$66.56
 - \$68.48
 - \$69.20
 - \$71.29
- _____ 14. You are working as a restaurant as a cook. The restaurant splits tips between the wait staff and the cooks. If there are 4 cooks, 7 waiters, and 2 hostesses, what percentage of tips can you expect?
- 9%
 - 17%
 - 30%
 - 57%

- _____15. Your boss suspects that pepperoni pizza is your most popularity pizza sold. You sold 323 pizzas this week with 163 being pepperoni. What is the popularity index of the pepperoni pizza?
- 46%
 - 48%
 - 50%
 - 51%
- _____16. You are working at a hamburger restaurant and you offer a side order of fries with purchase of a hamburger on special every Tuesday. The cost of the fries is \$0.93 and the hamburger is \$2.56. If you sell your hamburgers at \$3.50, how much will the special cost you if you sell 54 hamburgers on Tuesday?
- \$48.32
 - \$50.22
 - \$138.24
 - \$189.00
- _____17. You instructed your servers to upsell the side salad with all entrees during dinner service. Each salad gives a profit of \$1.18. You end up selling 79 salads. How much gross profit did you make from the sale of side salads?
- \$93.22
 - \$94.36
 - \$95.67
 - \$96.73
- _____18. The cooked lasagna was 9.25 pounds and the serving size is 6 ounces. How many whole portions can you serve?
- 20
 - 21
 - 22
 - 24
- _____19. Your labor for last night was \$653.26 and your total sales were \$2,365.53. What was your labor percentage?
- 26%
 - 28%
 - 31%
 - 33%
- _____20. Your dinner entrée costs \$3.57 per portion and the food cost percentage is 25%. What should be your selling price?
- \$4.46
 - \$8.59
 - \$11.60
 - \$14.28