**Applied Math for Culinary Management**

**2016 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. If you purchase 4.5 pounds of veal chops for $48.25, the cost per pound is $10.72.

1. True
2. False

\_\_\_\_2. To determine the Baker’s Percentage, all ingredients must be expressed in the same unit.

1. True
2. False

 \_\_\_\_3. 1 large egg = 3 Tablespoons.

1. True
2. False

\_\_\_\_4. The profit for a slice of cake is $1.97 if the selling price is $3.50 and the cost per serving is $1.53.

1. True
2. False

\_\_\_\_5. The sales tax (7.63%) on a price of $42.73 is $3.26.

1. True
2. False

\_\_\_\_6. The list price for a new stove for your restaurant is $2,685.00 and the seller will provide a 12% discount. What is the net price of the stove?

1. $322.20
2. $2,276.62
3. $2,362.80
4. $2,652.78

\_\_\_\_\_7. You purchased a pork shoulder with a raw weight of 8.94 pounds and it yields a cooked weight of 4.86 pounds. What is the percentage yield?

1. 48%
2. 50%
3. 52%
4. 54%

\_\_\_\_\_ 8. If a leg of lamb costs $21.97 and yields 8 portions, what is the portion cost?

1. $2.74
2. $2.86
3. $3.19
4. $3.25

\_\_\_\_\_9. You purchase a 5.26 pound round whole chicken at $1.53/ pound. The usable portion is 87% of the raw product. What is the cost per usable pound?

1. $6.75
2. $7.00
3. $7.25
4. $7.50

\_\_\_\_\_10. A case of potatoes costs $15.67 and yields 32 portions, what is the portion cost?

1. $0.38
2. $0.48
3. $0.58
4. $0.68

\_\_\_\_\_11. The product cost for making a cup of espresso is $1.46. What is the overall cost if you sell 73 cups during your brunch service?

1. $106.58
2. $113.88
3. $124.38
4. $136.78

\_\_\_\_\_12. You are making cookies for 80 people. The recipe yields two dozen cookies. By what number would you have to adjust the recipe?

1. 1.33
2. 2.33
3. 3.33
4. 4.33

\_\_\_\_\_13. You are making 96 cupcakes for an upcoming event. The recipe yields a dozen cupcakes and costs $13.56 to prepare. What will it cost you to prepare the cupcakes?

1. $66.56
2. $85.76
3. $100.32
4. $108.48

\_\_\_\_\_14. 7 cases (36 bags/ case) of potato chips were sold in concessions for the game last night. Each case costs $22.80, and you charged $1.25 per bags. How much gross profit did you make from the sale of potato chips?

1. $155.40
2. $159.60
3. $252.00
4. $315.00

\_\_\_\_\_15. Your boss suspects that chicken club is your most popularity sandwich sold. You sold 327 sandwiches this week with 153 being chicken clubs. What is the popularity index of the chicken club?

1. 38%
2. 43%
3. 46%
4. 51%

\_\_\_\_\_16. You are working at a local restaurant and you offer a side order of chips with purchase of a lunch entrée special every weekday during lunch to attract the local high school lunch crowd. The cost of the chips is $0.57 and lunch entrees are $3.82. If you sell you’re the special at $5.00, how much will the special cost you if you sell 62 on Tuesday?

1. $258.51
2. $272.18
3. $295.63
4. $319.47

\_\_\_\_17. You instruct your waiters to upsell the side salad with all entrees during dinner service. Each salad gives a profit of $0.96. You end up selling 49 salads. How much gross profit did you make from the sale of side salads?

1. $36.75
2. $39.20
3. $43.61
4. $47.04

\_\_\_\_\_18. The baked spaghetti weighs 6 pounds and the serving size is 4 ounces. How many whole portions can you serve?

1. 16
2. 20
3. 24
4. 27

\_\_\_\_\_19. Your labor for last night was $863.26 and your total sales were $4,785.53. What was your labor percentage?

1. 66%
2. 18%
3. 21%
4. 23%

\_\_\_\_\_20. Your dinner entrée costs $18.63 per portion and the food cost percentage is 30%. What should be your selling price?

1. $24.22
2. $24.77
3. $25.33
4. $25.89