**DESCRIPTION**

Written by two former instructors at The Culinary Institute of America, the revised and updated *Culinary Math, 4th Edition* is an indispensable math resource for foodservice professionals everywhere. Covering topics such as calculating yield percent, determining portion costs, changing recipe yields, and converting between metric and U.S. measures, it offers a review of math basics, easy-to-follow lessons, detailed examples, and newly revised practice problems in every chapter. Used by culinary professionals and students around the country, this book presents proven step-by-step methods for understanding foodservice math and using it appropriately in the kitchen. It is filled with examples and sample problems that connect math skills to real-world situations. This edition of Culinary Math also includes more practice problems in each chapter to help readers develop and practice their problem-solving skills.

**ABOUT THE AUTHOR**

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THE CULINARY INSTITUTE OF AMERICA, founded in 1946, is the world's premier culinary college. Dedicated to driving leadership development for the foodservice and hospitality industry, the independent, not-for-profit CIA offers associate degrees in culinary arts and baking and pastry arts; bachelor's degree majors in management, culinary science, and applied food studies; and executive education through its Food Business School. Its conferences and consulting services have made the CIA the think tank of the food industry in the areas of health & wellness, sustainability, world cuisines & cultures, and professional excellence & innovation. The college also offers certificate programs and courses for professionals and enthusiasts. Its worldwide network of 48,000 alumni includes leaders in every area of foodservice and hospitality. The CIA has campuses in New York, California, Texas, and Singapore.

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