

**FCS 2780**  
**Culinary Pricing and Conversions**  
**Fall 2012**

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Office hours: Monday and Wednesday 2:00-3:00; Thursday 12:30-1:30; or by appointment.

**Text Book:** Jones, T. (2008). *Culinary Calculations* (2<sup>th</sup> ed). Hoboken, NJ: Wiley.

**Course Description:** Application of basic pricing and conversion principles in culinary, restaurant, and foodservice management environments. Prerequisite: FCS2700.

**Course Objectives:** Upon completion of the course the students will be able to:

1. Convert weight to volume measures and volume to weight measures
2. Use the names and abbreviations of measures commonly used in the foodservice industry
3. Calculate and utilize conversion factors when converting recipes for differing quantities
4. Differentiate between AP (as purchased) and EP (edible portion) measures
5. Calculate yield percentages for food items
6. Calculate AP quantity (how much to purchase) from EP quantity
7. Calculate the total cost and cost per serving for a recipe
8. Calculate the EP cost for a recipe
9. Calculate standardized menu costs
10. Calculate menu prices for standardized recipes

**Course Evaluation**

**Grading Scale**

Final exam	100	90%-100%	A
Homework/Class Problems*	080	80%-89%	B
		70%-79%	C
		< 70%	F
<b>TOTAL</b>	<hr/> 180		

\* Homework points are approximate; actual points may vary slightly from 80. Homework will be assigned throughout the semester; some class time will be provided. These assignments must be turned in on the due date; late assignments will not be accepted without a valid medical excuse or approved university absence. Each homework assignment, unless otherwise noted, is worth 10 points. Homework problems constitute about 50% of the total grade and are an important indicator of mastery of the course content as well as an excellent preparation tool for exams

Exams are designed to cover terms and concepts as well as application problems. Exams in this class are open book and open notes; the emphasis is on application rather than memorization. **You may not use a cell phone as your calculator for the exam.**

You will need to remember how to do many of the calculations learned in this class in FCS 3784 (Commercial Quantity Food Production), and in FCS 3786 (Hospitality Operations and Control). The calculations discussed in this class are basic knowledge to the foodservice industry professional.

### **Course Policies**

1. Be in class and be on time. Attendance is expected, and homework and/or problems can not be turned in if you are not here. In class homework may be assigned at any time and may not be made up. Homework will be collected at the start of the class; homework turned in after the instructor has collected it is considered late. If you are late for an exam, you will not get extra time.
2. **Bring the book and a calculator to class everyday.** In-class problems/homework from the book may be assigned at any time and it will be impossible to complete without a calculator or the book.
3. Read the chapters before class; it is difficult to do the problems if you have not read the material.
4. Turn off all cell phones and other electronic devices before coming into class. Use of a phone or texting while in class is a 10 point deduction for each occurrence. If your cell phone rings during an exam you forfeit the opportunity to continue beyond that point.
5. Do not leave class for restroom breaks, we meet for only 100 minutes. If you leave during an exam for any reason, you forfeit the opportunity to continue beyond that point.

### **Academic Honesty**

The integrity of an academic community necessitates the full and correct citation of ideas, methodologies, and research findings to the appropriate source. Academic honesty is essential to ensure the validity of the grading system and to maintain a high standard of academic excellence. The principal violations of academic honesty are cheating and plagiarism. Violation of academic honesty principles will result in an F for the assignment or for the course, and will be reported.

Cheating includes the unauthorized use of certain materials, information, or devices in writing examinations, or in preparing papers or assignments. Any student who aids another student in such dishonesty is also guilty of cheating. Other possible forms of cheating include submitting the same work in more than one class without permission, and fabricating or altering references.

Plagiarism is the presentation of ideas, words, and opinions of someone else as one's own work. Paraphrased material, even if rendered in the student's own words, must be attributed to the original of the thought.

**Accommodation statement**

If you are a student with a documented disability in need of accommodations to fully participate in this class, please contact the Office of Disability Services (ODS). All accommodations must be approved through ODS. Please stop by Ninth Street Hall, Room 2006, or call 217-581-6583 to make an appointment.

**FCS 3786**  
Tentative Calendar Fall 2011

WEEK OF	CHAPTER	TOPICS
Aug 23	5	Intro; Basic Math; Standardized Recipes
Aug 30	6	Standard Recipes, Conversion Factors
Sept 6	7	Weight, Volume, and Number Measures
Sept 13	8	As Purchased (AP) and Edible Portion (EP)
Sept 20	9	Yield Factors; Ingredient and Recipe Costing
Sept 27	10	Ingredient and Recipe Costing
Oct 4	11	Food Cost Percent and Menu Pricing
Oct 11		Final Exam

Please note that most of the basic math concepts covered in chapters 1-5 of the text book will not be discussed in class; you are expected to know how to do this as a college student. You may use the information in these chapters as a reference, should you need a reminder about basic math procedures.

The appendices in the back of the book contain helpful information such as volume to weight conversions for various food items, yield percentages for selected foods, and equivalency tables. You will need this information to complete some of the problems.