

CULINARY ARTS STUDY GUIDE

CULINARY ARTS ASSESSMENT

STUDY GUIDE

General Information:

- A calculator, scientific or metric conversion is allowed for this assessment
- Conversion tables are provided with the assessment
- You will have 2 hours to complete the assessment
- Students are required to score 70% or higher to enter the CULA program

The Culinary Arts Assessment consists of three sections.

- 1. The first section is Reading Comprehension. In this section you will be given a short reading passage and questions to answer.
- 2. The second section is Math Skills. The math section includes word problems that relate to recipes and food preparation as well as a section of general calculations. The general calculations involve basic math operations with whole numbers and decimals.
- 3. The third section is a Writing Skills section. In this section your writing skills will be evaluated based on questions about your interest in the Culinary Arts Program.

This study guide will focus on the math skills that are required.

On the next page is a copy of the Conversion Tables that will be provided during the exam.

Conversion Table

Weight

1 imperial ounce	= 28 grams
1 gram	= .035 imperial ounce
16 oz.	= 1 lb.
1 imperial pound	= 454 grams
1 kilogram	= 2.2 Imperial pounds

Volume

1 ml	= .035 oz.
1 fluid oz.	= 28.4 ml
8 fluid oz.	= 1 cup
1 litre	= 35.2 fluid oz
1 quart	= 32 fluid oz.
1 ml	= .001 L
tbsp.	= 15 ml
tsp.	= 5 ml

Abbreviations

ounce =	oz.
gram =	g
pound =	lb.
kilogram =	kg
milliliter =	ml
litre =	L
quart =	qt.

Sample Questions :

Use your conversion tables and a calculator to solve these questions. Answers are provided at the end.

This menu is for an afternoon tea put on to thank volunteers.

Vanilla Lady fi Choco English Mint T Camor	a pudding and fresh fruit inger buscuits late covered strawberries h Breakfast Tea Tea mille Tea	
Recipe	e : Fresh Fruit to served with Vanilla Pudding Fresh seasonal fruit chopped and drizzled with honey	
	One portion needs 240 g of fruit and 2 tspn of honey	
1.	How many grams of prepared fruit would be needed for 40 servings ?	g
2.	How many ml of honey would be needed for 40 servings ?	ml
Recipe	e : Lady finger biscuits To make 24 lady finger biscuits : 2 tbsp. Butter 6 oz. flour 4 egg yolks 4 oz. sugar 4 egg whites beaten until stiff 1 tspn vanilla Pinch of salt	
3.	How many eggs would you need to make 216 biscuits?	eggs
4.	How many grams of sugar would you need to make 216 biscuits ?	g
5.	How many ml of vanilla would you need to make 48 biscuits ?	ml

Recipe : Chocolate covered strawberries

Dark chocolate, fresh strawberries, washed, stems removed, toothpicks

4 strawberries need 1 oz of chocolate

Directions : Melt chocolate slowly Dip strawberries one at a time using the toothpicks Set on wax paper to cool and set

- 6. How many ounces of chocolate would be needed for 260 strawberries ?_____oz
- 7. How many grams of chocolate would be needed for 260 strawberries ? _____g

If 1 pound of tea yields approximately 200 servings, how many pound of tea will be needed for 50 servings ? _____

Math Skills

Add	
8a. 9 lb 1 oz 14 lb 7 oz <u>5 lb 13 oz</u>	8b. 22.77 62.8 27.041 <u>603.95</u>
<u>Subtract</u>	
9a. 29 lb 7 oz <u>-6 lb 11 oz</u>	9b. 1004.53 <u>-689.002</u>
<u>Multiply</u>	
10 a. 43 x 28 =	10b. 13.2 x 5 =
Divide	
11a. 378÷21 =	11b. 3256.6 ÷ 5.2 =

Conversions :

12. 42500 ml = ? L ______ 13. 18 kg = ? g _____ 14. 7.2 L = ? ml _____ 15. 657 g = ? kg _____ 16. 19 oz = ? g _____ 17. 750 ml = ? fluid oz. _____ 18. 1.5 cups = ? oz. _____ 19. 7.8 kg = ? lb. _____ 20. 32 oz = ? kg

See the following pages for important study notes and answers.

Study notes :

- A. When converting within the metric system remember that there are small measurements e.g ml snd gram (g) and so if you are asked to convert ml to L or g to kg that the number will be much smaller. You should always DIVIDE by 1000.
- B. When converting within the metric system from kg to g or from ml to L the number will always get bigger so you should always MULTIPLY by 1000.
- C. You will be asked to do conversions between the metric system (kg, g, ml, L) and the Imperial system (oz, fluid oz, lb, cups, quarts). Be sure you use your conversion table to do this. Generally, there will be fewer kilograms than pounds but more ml or g than ounces. Make sure your answers make sense.

Example :

4500 ml = 4.5 L divide by 1000

5.2 L = 5200 ml multiply by 1000

2389 gm = 2.389 kg divide by 1000

8.4 kg = 8400 g multiply by 10000

Between metric and imperial Examples :

215 ml = .7.525 oz (.035 x 215)

1 lb 7 oz = 650 g or .65 kg To solve ; 1 lb is 454 g and 7 oz x 28 g (g in an oz) is 196 so 454 + 196 = 650 g

1.0252 kg = 2.255 lb (multiply 1.0252 kg by 2.2 (lb in a kg)

Answers:

- 1. 9600 g or 9.6 kg (240 x 40)
- 2. 400 ml (40 x 10 ml (2 tspn have 5 ml each 2 x 5 is 10ml)
- 3. 36 eggs 216 servings \div 24 (number of serving using 4 eggs) = 9 then 9 x 4
- 1008 g 4oz of sugar is 4 x 28 (g in an ounce) = 112 g then number of times recipe is repeated,
 which is 9 so 9 x 112g is 1008 g
- 5. 10 ml (2 x 5 ml)
- 6. 65 oz 1 oz for 4 strawberries so divide 260 by 4
- 7. 1820 g take answer from # 6 and multiply by 28 (grams in an ounce)
- 8. a) 28 lb. 21 oz. then carry over 16 oz. (1 lb.) to the lb. column, correct answer 29 lb. 5 oz.

b) 716.561

9. a) 22 lb and 12 ounces you must borrow 16 oz (1 lb) from the pounds column and add the 16 oz to the 7 ounces in order to be able to subtract 11.

b) 315.528

10. a) 1204

b) 66

11. a) 18

b) 626.27

- 12. 42.5 L divide by 1000
- 13. 18000 gm multiply by 1000

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- 14. 7200 ml multiply by 1000
- 15. .657 kg divide by 1000
- 16. 532 g multiply by 28 (1 ounce = 28 grams)
- 17. 26.25 fl. oz. divide by 28.4 (number of ml in one fluid ounce)
- 18. 12 oz. 1 cup is 8 oz. plus .5 of a cup (1/2) is 4 oz.
- 19. 17.16 lb.- multiply by 2.2 (number of pounds in a kilogram)
- 20. .896 kg first multiply number of ounces by 28 to get # of grams (896 g) then divide by 1000

Congratulations you are ready for the Assessment!