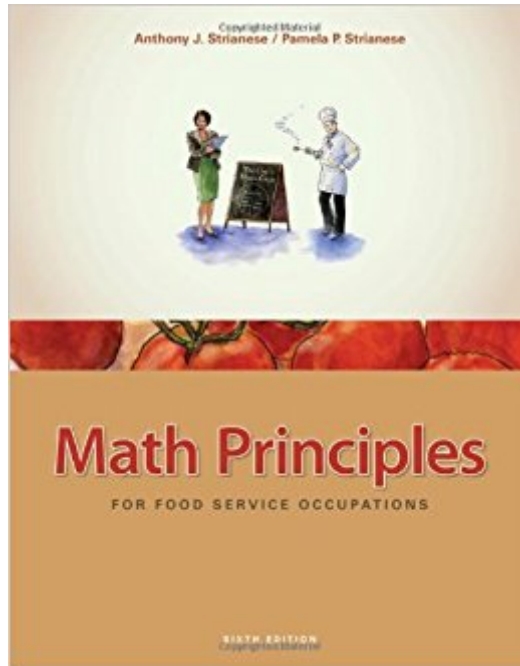




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# Math Principles For Food Service Occupations



## Synopsis

MATH PRINCIPLES FOR FOOD SERVICE OCCUPATIONS, 6E stresses the direct relevance of math skills in the food service industry while teaching the basic math principles that affect everything from basic recipe preparation to managing food and labor costs in a restaurant operation. All the mathematical problems and concepts presented are explained in a simplified, logical, step-by-step manner. New to this edition, illustrations in full color add visual appeal to the text and help culinary students to master important concepts. Now in its 6th edition, this book demonstrates the importance of understanding and using math concepts to effectively make money in this demanding business. Part 1 explains how to use the calculator. Part 2 reviews basic math fundamentals. The following parts address math essentials and cost controls in food preparation and math essentials in food service record keeping, while the last part of the book concentrates on managerial math. New topics to this 6th edition include controlling beverage costs; clarifying and explaining the difference between fluid ounces and avoirdupois ounces; and an entire new section on yield testing and how to conduct these tests. There are new methods using helpful memory devices and acronyms to help readers remember procedures and formulas, such as BLT, NO, and the Big Ounce. New strategies and charts are also shown and explained on how to use purchases in order to control food and beverage costs and how transfers affect food and beverage costs. In addition, sections have been added on how to control costs using food (or liquor, or labor) cost percentage guidelines. The content in MATH PRINCIPLES FOR FOOD SERVICE OCCUPATIONS, 6E meets the required knowledge and competencies for business and math skills as required by the American Culinary Federation.

## Book Information

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## Customer Reviews

"The book is an excellent 'real world' application text. It goes straight to the heart of food service mathematics."Steven Rascoe, Sullivan University

"The mathematical explanations/examples are very clearly presented in a step by step process, the charts are excellent reference sources, and the blocked formulas serve as a quick reference."Mary B. Zappone, Westmoreland County Community College

"I believe the greatest strength is that it is written in the language of the foodservice industry."Kendall Hoyer, Le Cordon Bleu, Las Vegas

Anthony J. Strianese is a professor in the Department of Hotel, Culinary Arts, and Tourism at Schenectady County Community College (SCCC).He has been an educator since 1974 specializing in teaching Mathematics for the Culinary Profession, Food and Beverage Control, Dining Room Management, Banquet Management, Wines of the World and Hospitality Management courses. Professor Strianese is a Certified Culinary Educator with the American Culinary Federation (ACF). From 1991 to 2009, Mr. Strianese was the chairperson of the SCCC Department of Hotel, Culinary Arts and Tourism. During his tenure, SCCC's culinary arts program received the maximum accreditation (three times) from the ACF's Education Foundation Accrediting Commission (ACFEFAC). He is a recipient of the State University of New York Chancellor's Award for Excellence in Administrative Services. He has been a banquet manager, food and beverage controller, and a caterer. He represents the Saint Augustine, Florida-based ACFEFAC, conducting site visits to verify that institutions meet ACFEFAC accreditation standards. As a member of the New York State Restaurant Association Educational Foundation (NYSRAEF) he is a part of a consulting team that provides advice to owners and operators on how to improve their restaurant's operation. Since 2006, Professor Strianese has been the chief judge for the NYSRAEF ProStart Management competition. He serves as the Treasurer/Secretary of the NYSRAEF Board of Directors. He is also on the Board of the Directors of the New York State Hospitality & Tourism Association, and was Chairperson of the Albany County Convention and Visitors Bureau (ACCVB). Professor Strianese instituted and has been the coordinator for the Walt Disney World College program at SCCC since 1983. He served a two year term as a member of the original Disney College Program National Advisory Board.

Pamela Strianese has had a varied career in the food service industry. She has been a caterer, catering cook, service person, as well as a bookkeeper for an independent restaurant. In addition, she is a member of the New York State Restaurant Association Educational

Foundation's (NYSRAEF) consulting team that provides expertise and advice to owners and operators on how to improve their restaurant's operation and is certified in sanitation practices and has earned the ServSafe certificate from the National Restaurant Association. Pam. Strianese, along with her husband, Anthony Strianese, are co-authors of DINING ROOM AND BANQUET MANAGEMENT 4TH EDITION and MATH PRINCIPLES FOR FOOD SERVICE OCCUPATIONS, 6TH EDITION published by Delmar Cengage Learning. Pam and Anthony Strianese have conducted seminars at the New York State Restaurant Association show at the Javits Center in New York utilizing their expertise on how to train individuals to give great service at banquets and in the dining room. Seminars on the importance of treating guests importantly have been given to Metropolitan Club Managers Association Members and at Howe Caverns. In addition, they have had opinion articles published in Nation's Restaurant News entitled "To Treat Guests Well, Avoid the Eight Deadly Sins of Service" and "Students Learn Valued Management Skills at ProStart Competition". They have also been judges for the March of Dimes Iron Chef competition. Since 2007, Pam Strianese has been the co-chairperson and a judge at the NYSRAEF ProStart Management competition. She has a Bachelor of Arts Degree from the State University of New York at Fredonia and a Master of Science Degree in Education from the State University of New York at Albany and has been an educator for over thirty years. She has served on numerous committees for curriculum development during her career.

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