

Culinary Chef



What do Culinary Chefs do?

They work in the top kitchens restaurants, casinos, private companies, hospitals, etc.

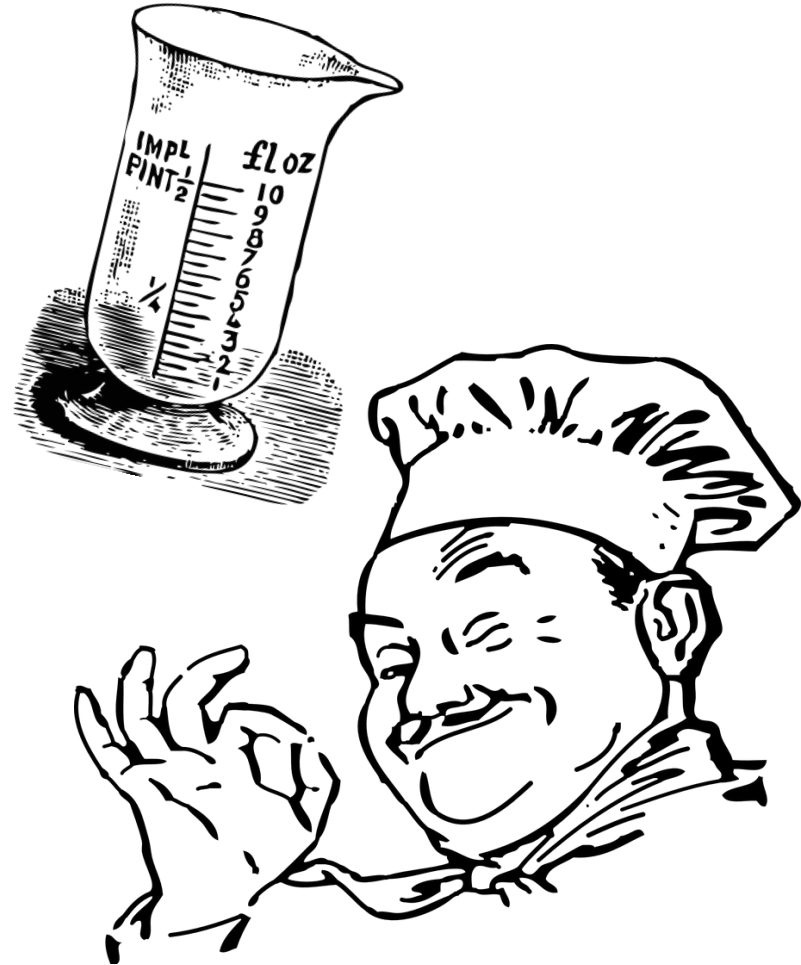
They require food preparation, coordinating staff, time managing for orders, seeing how much needs to be ordered (vegetables, fruits, flour, salt, sugar, etc.) and seeing how to use for each recipe.



How do they use Math?

They use math in a variety of ways such as:

- Fractions and Division when measuring and calculating how much of ingredients to use
- Geometry to understand what shapes to present the food like layered cake and what shapes make food look appealing
- Time and Temperature it takes to bake, cook and prepare food.
- Nutrition Content of food to make sure that it is a balanced meal in carbohydrates, proteins, sugars, and vegetables



Math Problem

Today we are going to be Lil Culinary Chefs and try to make cookies. Our Master Culinary Chefs gave us a recipe to make 48 chocolate chip cookies, but we need to make enough 60 cookies to feed Math CEO.

Recipe:

- 4 cups of Flour
- 3 cups of Sugar
- 1 $\frac{1}{3}$ cups of Butter
- 4 eggs
- 2 cups of Chocolate chips

How much of each ingredient do we use to make enough cookies for 60 people to eat?



Math Problem

How many more cookies will I make from the original recipe?

60 cookies - 48 cookies = 12 cookies

Now what fraction is that of the original recipe?



$$\frac{12 \text{ cookies}}{48 \text{ cookies}} = \frac{1}{4}$$

Now we know that those extra 12 cookies need a fraction of $\frac{1}{4}$ of each ingredient to make 60 cookies

Flour:

- 4 cups of Flour = 48 cookies

$$\frac{1}{4} \times 4 \text{ cups} = 1 \text{ cup} = 12 \text{ cookies}$$



So we need

4 cups + 1 cup = 5 cups of flour
to make 60 cookies

Sugar:

- 3 cups of Sugar

$$\frac{1}{4} \times 3 \text{ cups} = \frac{3}{4} \text{ cups of sugar}$$

So we would need

3 cups + $\frac{3}{4}$ cups = 4 $\frac{1}{4}$ cups of sugar
to make 60 cookies



- 1 $\frac{1}{3}$ cups of Butter = 48 cookies



$$\frac{1}{4} \times 1\frac{1}{3} \text{ cups} = \frac{1}{4} \times \frac{4}{3} \text{ cups} = \frac{4}{12} \text{ cups} = \frac{1}{3} \text{ cups}$$

$\frac{1}{3}$ cups butter = 12 cookies

So we need

1 $\frac{1}{3}$ cups + $\frac{1}{3}$ cup = 1 $\frac{2}{3}$ cups
of butter to make 60 cookies

- 2 cups of Chocolate chips = 48 cookies

$$\frac{1}{4} \times 2 \text{ cups} = \frac{2}{4} = \frac{1}{2} \text{ cups} = 12 \text{ cookies}$$



So we need

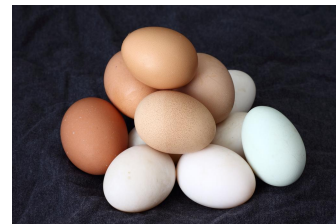
2 cups + $\frac{1}{2}$ cup = 2 $\frac{1}{2}$ cups of
chocolate chips to make 60 cookies

- 4 eggs = 48 cookies

$$\frac{1}{4} \times 4 \text{ eggs} = 1 \text{ egg}$$

So we need

4 eggs + 1 egg = 5 eggs to
make 60 cookies



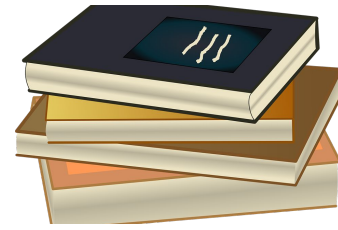
Recipe to make 60 Chocolate Chip Cookies:

- 5 cups of Flour
- 4 $\frac{1}{4}$ cups of Sugar
- 1 $\frac{2}{3}$ cups of Butter
- 5 eggs
- 2 $\frac{1}{2}$ cups of Chocolate chips

YUMMY!!!!!!



Education



Cooking skills and techniques are key for a job as Chef.

- Associate degree in Culinary schools can help you learn these skills and prepare you to work in basic cooking, baking, and managing. Getting experience in a cooking environment and trying new cooking styles.
- High school is needed if going to earn a bachelors and masters.
- Bachelor's degree: Many go earn a degree in business managing, how to run a budget for network of restaurants, nutrition to cook healthy, and extra skills.
- Masters: Work for a large corporation where your cooking skills help understand the business aspects to culinary food.

Work Cited

- http://www.apsi.edu.au/wp-content/uploads/Happy-Chef-team-smiling_ plain.jpg
- <https://www.workitdaily.com/wp-content/uploads/2013/09/essentials-executive-chef-career.jpg>
- <http://www.varosligetcafe.hu/upload/upimages/27862.jpg>
- http://asiasociety.org/files/150518_chef2.jpg
- <http://www.makalius.lt/wp-content/gallery/thai-food/food.jpg>
- <http://4.bp.blogspot.com/-Mavb99WLsRE/UJlrz4pKJkI/AAAAAAAAAEs/zlqKn6wmbHc/s1600/%252345%2BChild%2BCooking%2Bin%2BChef%2BHat.jpg>
- http://beatricia.net/wp-content/uploads/2015/12/b56b3123fc02afa3_shutterstock_98039330.preview.jpg
- <http://oureverydaylife.com/mathematics-important-culinary-arts-15421.html>
- http://study.com/how_to_become_a_chef.html
- <http://media.philly.com/images/chocolate-chip-cookie-app-600.jpg>
- <http://images.clipartpanda.com/stick-of-butter-clipart-black-and-white-butter-stick.gif>
- <http://photos.gograph.com/thumbs/CSP/CSP756/k34658429.jpg>
- <http://www.clipartkid.com/images/485/flour-clipart-image-bag-of-flour-bNki7u-clipart.jpg>
- <http://media.istockphoto.com/vectors/semisweet-chocolate-chips-detailed-vector-icon-vector-id495662580?k=6&m=495662580&s=170667a&w=0&h=zlp85P8UgFIMLcEGDL9waT1YfFUoE1Y6w1B17uA415w=>
- <http://images.clipartpanda.com/egg-clip-art-9cpxMpdce.png>
- <http://1.bp.blogspot.com/-PbSjlfD5M5g/VE1GjjO9fsl/AAAAAAAAARag/aaGjYLYgst0/w400/galleta.png>