Texas FCCLA STAR Events
Culinary Math Management
Study Material

Terms and Calculations:
- Whole sale price
- Popularity index
- Percentage yield
- Recipe yield
- Food cost percentage
- Upsell
- Baker’s percentage
- Labor cost
- Portion cost
- edible portion
- cost per usable ounce
- sales tax
- profit
- net price with tax or discount
- Measurement conversions
- Profit margin

Question example:
- 7 cases (36 bags/ case) of potato chips were sold in concessions for the game last night. Each case costs $22.80, and you charged $1.25 per bag. How much gross profit did you make from the sale of potato chips?

- A recipe calls for a 1/3 cup of oil but you need to divide the recipe in half. What is 1/3 cup reduced by half?

- (Questions 1 - 6) Complete the blanks in the purchase order below.

<table>
<thead>
<tr>
<th>Qty</th>
<th>Item #</th>
<th>Description</th>
<th>Unit Price</th>
<th>Line Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>12325</td>
<td>Beef, Tenderloin (5# case)</td>
<td>$79.99</td>
<td>1) ________</td>
</tr>
<tr>
<td>6</td>
<td>12562</td>
<td>Onion, Yellow (3# case)</td>
<td>$4.23</td>
<td>2) ________</td>
</tr>
<tr>
<td>3</td>
<td>12586</td>
<td>Mushroom, Button (1#/box)</td>
<td>$6.56</td>
<td>3) ________</td>
</tr>
</tbody>
</table>

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<table>
<thead>
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</thead>
<tbody>
<tr>
<td>Subtotal</td>
<td>4) ______</td>
</tr>
<tr>
<td>Sales Tax (7.6%)</td>
<td>5) ______</td>
</tr>
<tr>
<td>Total</td>
<td>6) ______</td>
</tr>
</tbody>
</table>

- If you received a 5% discount off the total cost of the purchase order above for a net 10 payment, how much is the discount?