

# CAMOSUN COLLEGE School of Access Academic and Career Foundations Department

# MATH 037 S03 Math for Professional Cook Program Fall 2012

# **COURSE OUTLINE**

The Approved Course Description is available on the College website <a href="http://www.camosun.bc.ca/learn/calendar/index.html">http://www.camosun.bc.ca/learn/calendar/index.html</a>

 $\Omega$  Please note: This outline will not be kept indefinitely. It is recommended students keep this outline for their records.

#### 1. Instructor Information

**Instructor:** Nicolas Mai Phone: 370-3848

Office: CBA 149 e-mail: mai@camosun.ca

Sept. – Dec. 2012 Schedule Nicolas Mai Ph: 370 – 3848										
Office: Interurban CBA 149										
Time	Monday	Tuesday	Wednesday	Thursday	Friday					
8:30	Math S02	Math	Math S02	Math	Office					
11:20	CBA 117	S03 CBA 117	CBA 117	S03 CBA 117	CBA 149					
11:30- 12:20	lunch	lunch	lunch	lunch	lunch					
	Help	Help Centre			Staff					
12:30-	Centre	Math	•	Math	Meeting					
3:20		S03	Office	S03						
	Office CBA 149	CBA 117	CBA 149	CBA 117						
3:30-	Office	Office	Office							
4:30	CBA 149	CBA 149	CBA 149	Office						
				CBA 149						
e-mail: mai@camosun.bc.ca										

#### OFFICE HOURS BY APPOINTMENT

### 2. Intended Learning Outcomes

(complete ABE Fundamental Mathematics learning outcomes at ABE Articulation Handbook website http://www.aved.gov.bc.ca/abe/handbook/)

At the end of the course, students will be able to:

- 1. use mathematics at an ABE Fundamental level with competence
- 2. demonstrate knowledge and skills in using the principles and operations of basic arithmetic, measurement, and data analysis
- 3. apply a variety of strategies in solving math-related problems
- 4. apply knowledge and skills in basic arithmetic, data analysis, measurement, and geometry to solve problems related to employment, consumerism, personal finance, and other aspects of daily life
- 5. use knowledge and skills in arithmetic, data analysis, measurement, and geometry as a basis for further study in algebra, geometry, trades math, and other programs

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### 3. Required Materials

- (a) textbook: Line B, Solve Mathematical Problems, Trades Common Core
- (b) course outline: including Applied Math Problems for the Professional Cook Program
- (c) scientific calculator
- (d) optional supplementary materials from MATH 032/033/034

#### 4. Course Content and Schedule

#### **Self-paced Instructions**

The course completion time will vary for each student, depending on a number of factors, including your current level of math skills, motivation, learning rate, and how much time you have to work on this course. Students generally need to spend 5–15 hours of study time per week, either at the college or at home, to complete a math course within 4 months.

The table below lists the six competencies or chapters in the Line B text that are required for the Professional Cook Foundations Program. Follow these steps to complete each competency:

- 1. skip the Pre-Test
- 2. study the explanations and examples
- 3. answer and check all questions in the order listed in the table below
- 4. complete all of the Professional Cook Applied Problems for that competency
- 5. ask the instructor for help whenever you need it

To prepare for the Final Test, write the Practice Test and review your results with the instructor.

MATH 037 course content	Line B page #	question #	
Competency P. 4. Whole Numbers	paye #	#	
Competency B-1 – Whole Numbers	Г	1-4	
	5	1-4	
	3 7		
D. 4. Duefaceianal Ocali, Applied Dueblage	/	1-5	
B-1 Professional Cook Applied Problems		1–10	
Competency B-2 - Fractions			
	15	1-4	
	17	1-4	
	20	1-4	
	21	1-5	
	11	1-20	
	23	1-15	
B-2 Professional Cook Applied Problems		1-10	
Competency B-3 – Decimals			
	32	1-2	
	33	1-2	
	37	1-5	
	29	1-10	
	38	1-15	
B-3 Professional Cook Applied Problems		1-10	
Competency B-4 – Metric and Imperial Measurements			
, ,	46	1-2	
	49	1-6	
	43	1-2	
	50	1-2	
B-4 Professional Cook Applied Problems		1-10	

MATH 037 course content	Line B page #	question #	
Competency B-5 – Ratio and Proportion			
	59	1-12	
	55	1-10	
	62	1-10	
B-5 Professional Cook Applied Problems		1-10	
Competency B-6 - Percent			
	69	1-4	
	73	1-4	
	67	1-5	
	74	1-5	
B-6 Professional Cook Applied Problems		1-10	
MATH 037 Practice Test			
MATH 037 Final Test			

# 5. Basis of Student Assessment (Weighting)

The course grade is either COM (complete) or NC (not complete), and is based on the student's score on the Final Test, which covers all of the required units (passing score 75%).

#### Note:

Students with a record of poor attendance OR poor progress may be restricted from re-registering in Academic and Career Foundations Department courses.

## 6. Grading System

COM complete NC not complete

# 7. Recommended Materials or Services to Assist Students to Succeed Throughout the Course

#### LEARNING SUPPORT AND SERVICES FOR STUDENTS

There are a variety of services available for students to assist them throughout their learning. This information is available in the College calendar, Registration, or on the College website <a href="http://www.camosun.bc.ca/learning-skills/index.html">http://www.camosun.bc.ca/learning-skills/index.html</a>

#### **ACADEMIC CONDUCT POLICY**

It is the student's responsibility to become familiar with the content of the Academic Conduct Policy. The policy is available in each School Administration Office, Registration, and on the College website <a href="http://www.camosun.bc.ca/policies/Education-Academic/E-2-Student-Services-&-Support/E-2.5.pdf">http://www.camosun.bc.ca/policies/Education-Academic/E-2-Student-Services-&-Support/E-2.5.pdf</a>

#### **ACADEMIC PROGRESS POLICY**

The Academic Progress Policy designed to enhance a learner's likelihood of success. Students should become familiar with the content of this policy, The policy is available in each School Administration Office, Registration, and on the College website <a href="http://camosun.bc.ca/policies/Education-Academic/E-1-Programming-&-Instruction/E-1.1.pdf">http://camosun.bc.ca/policies/Education-Academic/E-1-Programming-&-Instruction/E-1.1.pdf</a>