Welcome to Camosun College!

Camosun College campuses are located on the traditional territories of the Lkwungen and WSÁNEĆ peoples. We acknowledge their welcome and graciousness to the students who seek knowledge here.

School of Access - Academic and Career Foundations Department

MATH 037   Math for Professional Cook Program

Winter 2019; Section S07 (2019/01/07 - - 2019/04/17)

COURSE OUTLINE

The Approved Course Description is available on the College website
http://camosun.ca/learn/calendar/current/web/math.html

1. Instructor Information

(a) Instructor: Rusekampunzi Augustin

(b) Office hours: 1100–1200 and 1600–1700 (Mon & Wed **E222);**1330–1700 (T & Th **CBA 108**)

(c) Help hours: 1200 – 1230;1530--1600 (Mon & Wed in **E 342)/**1230--1330 **(**T & Th **CBA 109**)

(d) Location of class and time: Lansdowne Campus 1700 – 1950 (Mon & Wed **E344**)

(e) Phone: 250 370 4489

(f)   E-mail: ruse@camosun.bc.ca.

2. Intended Learning Outcomes

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

1. Demonstrate knowledge and skills in using the principles and operations of arithmetic and measurement

2. Apply a variety of strategies in solving math-related problems

3. Apply knowledge and skills in arithmetic and measurement to solve problems related to the Professional Cook Foundations Program

4. Use knowledge of arithmetic, measurement, and applied problems as a basis for further study in the Professional Cook Foundations Program

3. **Materials**

    <u>**Required:**</u>
    - Textbook *Math Principles for Food Service Occupations*, Anthony J. Strianese and Pamela P. Strianese, Sixth Edition, 2012
    - *Unit R Arithmetic Review* booklet
    - Scientific calculator

    Supplemental Materials for math 037 can be found here: https://sites.camosun.ca/acf-math/math1/

4. **Course Instructions and Content**

    (a) Please review all the material for each test. There are 9 tests in the course. Some tests cover more than one chapter from the text. Students need to spend 5−15 hours of study time per week to complete this course within 4 months.
    (b) The math 037 course material is listed in the table below. Read the material and explanations, study the examples and do the practice questions. Please ask your instructor if you have any questions about the material. Remember to check your answers with the answer key provided by your instructor.
    (c) When you have finished reviewing the material for each test, please let your instructor know that are ready to write a test. Your instructor will set up the test for you.
    (d) After writing the test, please review your test results with the instructor. Instructors usually review tests the next class. If you score 75% or better, you can move on in the course.

MATH 037 Course Content		
	Arithmetic Review (no calculator)	**Unit R Handout**
Test 1	Place value	R.1
	Comparing numbers	R.2
	Rounding numbers	R.3
	Adding and subtracting whole numbers and decimals	R.4
	Multiplying whole numbers and decimals	R.5
	Dividing whole numbers and decimals	R.7
	Operations with fractions	R.9
	Equivalent fractions	R.10
	Adding and subtracting fractions	R.11
	Multiplying fractions	R.12
	Dividing fractions	R.13
	Converting fractions and decimals	R.14
	Estimation	R.15
	Summary and Review	
	Practice Test 1	
	Test 1 (no calculator)	
	Review of Basic Math Fundamentals	**Strianese/Strianese Text: Math Principles for Food Service Occupations**
Test 2	Using the Calculator	Chapter 1
	Numbers, Symbols of Operations, and the Mill	Chapter 2
	Addition, Subtraction, Multiplication, and Division	Chapter 3
	Fractions, Decimals, Ratios, and Percents	Chapter 4
	Summary and review	
	Practice Test 2	
	Test 2	
Test 3	***Weights and Measures and the Metric System***	
	Weights and Measures	Chapter 5
	Using the Metric System of Measure	Chapter 6
	Summary and review	
	Practice Test 3	
	Test 3	
Test 4	***Portion Control***	Chapter 7
	Summary and review	
	Practice Test 4	
	Test 4	
Test 5	***Converting Recipes, Yields, and Baking Formulas***	Chapter 8
	Summary and review	
	Practice Test 5	
	Test 5	
Test 6	**Food, Recipe, and Labour Costing**	Chapter 9
	Summary and review	
	Practice Test 6	
	Test 6	
Test 7	***Determining Cost Percentages and Pricing the Menu***	Chapter 10
	Summary and review	
	Practice Test 7	
	Test 7 test	
Test 8	**Purchasing and Receiving**	Chapter 12
	Summary and review	
	Practice Test 8	
	Test 8	
Test 9	***Daily Production Reports and Beverage Costs***	Chapter 13
	Summary and review	
	Practice Test 9	
	Test 9	
	Practice Final Exam	
	Final Exam	

5. Basis of Student Assessment

The math 037 course has nine (9) unit tests worth 75% of final grade. There is also a final exam worth 25% of the final grade. Students must get a minimum of 75% on at least one test and on one exam. Students can rewrite a test, but all tests count toward final grade. The course grade is either COM (complete) or IP (in progress) or NC (not complete).

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– Competency-based http://camosun.ca/about/policies/education-academic/e-1-programming-and-instruction/e-1.5.pdf

COM   complete   IP   in progress   NC   not complete

Temporary Grades

Temporary grades are assigned for specific circumstances and will convert to a final grade according to the grading scheme being used in the course. See Grading Policy at http://camosun.ca/about/policies/education-academic/e-1-programming-and-instruction/e-1.5.pdf   for information on conversion to final grades, and for additional information on student record and transcript notations.

7. Learning Support and Services for Students

ACADEMIC UPGRADING HELP CENTRE (CBA 109 or Ewing 342)
http://camosun.ca/services/help-centres/math.html
Help with coursework, reference & learning materials library,
computers & printers, quiet testing & study areas

8. College Supports, Services and Policies

⚠ **Immediate, Urgent, or Emergency Support**

Immediate, Urgent, or Emergency Support
If you or someone you know requires immediate, urgent, or emergency support (e.g. illness, injury, thoughts of suicide, sexual assault, etc.), **SEEK HELP**. Resource contacts @ http://camosun.ca/about/mental-health/emergency.html or http://camosun.ca/services/sexual-violence/

College Services
Camosun offers a variety of health and academic support services, including counselling, dental, disability resource centre, help centre, learning skills, sexual violence support & education, library, and writing centre. For more information on each of these services, visit the **STUDENT SERVICES** link on the College website at http://camosun.ca/services/

College Policies
Camosun strives to provide clear, transparent, and easily accessible policies that exemplify the college's commitment to life-changing learning. It is the student's responsibility to become familiar with the content of College policies. Policies are available on the College website at http://camosun.ca/about/policies/. Education and academic policies include, but are not limited to, Academic Progress, Admission, Course Withdrawals, Standards for Awarding Credentials, Involuntary Health and Safety Leave of Absence, Prior Learning Assessment, Medical/Compassionate Withdrawal, Sexual Violence and Misconduct, Student Ancillary Fees, Student Appeals, Student Conduct, and Student Penalties and Fines.

9. **MATH 037 Essential Skills** (based on learning outcomes, coursework and classroom interaction)

Numeracy: numerical calculation and measurement (arithmetic, metric and imperial measurement, graphs, formulas, geometry)
- Convert between fractions, decimals, and percent
- Add, subtract, multiply and divide rational numbers
- Solve application problems involving arithmetic, metric and imperial measurement.
- Use the common metric and imperial units for temperature, length, volume and mass
- Convert between and within metric and imperial units using tables and/or calculators
- Read, write, and use ratios and proportions to solve percent and other application problems
- Distinguish between significant digits, accuracy, and precision
- Extract and interpret information from tables
- Solve equations, formulas, and related application problems

Reading
- Scan for key information
- Read and correctly follow written directions
- Read a full text to understand, learn or evaluate
- Integrate and synthesize information from multiple sources
- Refer to appropriate written (hardcopy or online) resources when experiencing difficulty

Document Use
- Interpret information in graphs or charts
- Use a table of contents or index to find specific information

Writing
- Organize, record and document
- Write notes in point form

Oral Communication
- Follow oral instructions and explanations
- Seek or obtain information from peers and instructor

Working with Others
- Work independently alongside others
- Use appropriate and respectful communication with peers and others
- Receive and apply relevant feedback

Thinking Skills
- Apply prior learning to facilitate effective study and to integrate information from a text with background knowledge from outside the text
- Identify learning strengths
- Identify and set short and long term goals
- Maintain a personalized learning plan within an individualized educational setting
- Identify key facts and issues related to a problem
- Apply a variety of strategies in solving math-related problems
- Check that answers and solutions to problems are reasonable
- Build strategies for successfully writing math tests
- Prioritize tasks
- Use tools (calendars, agendas, checklists) to help organize tasks and for time management
- Identify, compare, contrast and critically evaluate multiple pieces of information while reading, listening and/or viewing

Digital Technology
- Use a scientific calculator
- May use online tools to communicate and to learn and practice mathematical skills

Continuous Learning
- Deepen understanding of skill strengths and areas in need of improvement
- Recognize preferred learning styles (learning by seeing, hearing or doing)
- Try new ways of doing things
- Continue studies in Foundations Level Trades Programs (except Electrical)