CUL 145 CULINARY MATH
COURSE PROJECT DESCRIPTION

Your class will be catering to a **100-pax buffet event**. The client requested a menu consisting of Italian chopped salad, a casserole dish, and tiramisu. As the leader of your team, you will (1) determine the amount of food needed for the event, (2) establish per-person costs, (3) estimate payroll expenses, and (4) create an estimated Profit and Loss Statement.

A. THE MENU
The client requested the following items:
- ❏ Italian chopped salad
- ❏ A Greek or Italian casserole dish with meat, pasta, dairy, vegetables, & herbs
- ❏ Tiramisu

Note: For Italian chopped salad and tiramisu, you will use the attached recipes for this project.

A1. Your client's request for a Greek or Italian casserole dish.
1. Research and select a Greek or an Italian casserole dish
2. Download and turn in the recipe to Moodle.
3. **Submit by 10/14/2020**

A2. Using the ***Recipe Scaling Form*** provided by the instructor:
1. Scale each recipe to serve 100 people. (Use one form for each recipe.)
2. **Submit by 11/03/2020**

B. MENU CALCULATION
B1. Prepare a shopping list for the ingredients.
1. Using the **Market As-Purchased Price form** provided by the instructor, categorize your listing into **produce**, **chilled and frozen products**, **grocery items**, and **poultry/meat products**.
2. Complete your **Market As-Purchased Price.**
3. **Submit by 11/09/2020**

B2. Using the Recipe Costing Form provided:
1. Determine the **Total Cost of your recipes**
2. Determine the **Cost Per Serving**
3. Price each menu item at a **target food cost of 30%**
4. **Submit by 11/16/2020**

B3. Supposed per person contribution margin is $2 per person.
1. Calculate the contribution margin on a per person basis using the contribution margin method if the contribution is $2 per person.
2. **Submit by 11/16/2020**

C. CALCULATING REVENUE & EXPENSES

C1. Culinary students (3) participating in this event will be paid $8.75 per hour, working for 4 hours. Servers (5) participating in this event will be paid $8.75 per hour, working for 5.5 hours. Commis chef I and commis chef II participating in this event will be paid $9.25 per hour, working for 8 hours. Sous chef participating in this event will be paid $18.00 per hour, working for 8 hours. FOH Manager participating in this event will be paid $18.00 per hour, working for 8 hours.

1. Calculate the total cooking time and number of staff needed to prepare the dishes.
2. Calculate your Payroll Expenses following the format used on page 190.
3. **Submit by 11/23/2020 or end of Chapter 7**

C2. Prepare an estimated Profit and Loss Statement

1. Prepare an estimated Profit and Loss Statement following the format on page 217. Assume that your total revenue is based solely on food sales and expenses are based on food cost, payroll, and miscellaneous expense of $100.
2. Calculate a 20% catering tip on the total bill.
3. **Submit by 11/30/2020 or end of Chapter 8**

D. ORGANIZATION OF YOUR COURSE PROJECT PDF DOCUMENT

TITLE PAGE: **CUL145 Culinary Math Course Project**
Submitted By [YOUR NAME]
FALL 2020

SECTIONS:

1. **The Menu**
   a. Italian Chopped Salad recipe
   b. Your Greek or Italian casserole recipe
   c. Tiramisu

2. **Scaled Recipes and Worksheets**
   (Note each scaled recipe must be supported by a worksheet)
   a. Italian Chopped Salad recipe – scaled/worksheet
   b. Your Greek or Italian casserole – scaled/worksheet
   c. Tiramisu – scaled/worksheet

3. **Menu Calculations**
   a. Completed **As-Purchased Form and AP Unit Cost**
      i. Produce
      ii. Chilled Products
      iii. Groceries
      iv. Poultry and meat products

   b. **Recipe Costing**
      i. Italian Chopped Salad
      ii. Your Greek or Italian casserole recipe
      iii. Tiramisu

   c. **Contribution margin method**

4. **Calculating Expenses and Revenue**
   a. Payroll Chart
   b. Profit and Loss Statement

5. **Reflection of Learning**
   (Minimum 500 words, Word processed, 12pt font, Times New Roman)
   Answer following:
   a. What knowledge and skills did I acquire from doing this project?
   b. Why are these important in my job and/or future career?