**MATH TEST: SOUS-CHEF**

**Applicant Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Score \_\_\_\_\_\_\_\_\_\_ (17 points max)**

1. A school served 125 pieces of fruit on Monday, 200 pieces of fruit on Tuesday, 350 pieces of fruit on Wednesday, 242 on Thursday, and 175 pieces on Friday.
	1. What is the daily average of fruit served? \_\_\_\_\_\_\_\_\_\_
	2. If the case pack size is 113, how many cases of fruit should you order to cover your average weekly fruit need? \_\_\_\_\_\_\_\_\_\_
2. What is 40% of 170? \_\_\_\_\_\_\_\_\_\_
3. How many 6-ounce burgers will you get from 12 pounds of ground beef (the burgers are pure beef, nothing added)? \_\_\_\_\_\_\_\_\_\_
4. How many tablespoons in an ounce? \_\_\_\_\_\_\_\_\_\_
5. How many ounces in a pound? \_\_\_\_\_\_\_\_\_\_
6. How many ounces in a gallon? \_\_\_\_\_\_\_\_\_\_
7. How many cups in a gallon? \_\_\_\_\_\_\_\_\_\_
8. A recipe calls for 3 ounces of raw chicken per portion, how much chicken do you need for 200 portions? \_\_\_\_\_\_\_\_\_\_
9. The production record shows you will be preparing 2200 servings of turkey along with mashed potatoes, gravy and carrots. The potato serving is 2½ ounces of potatoes (by weight), 2 ounces of carrot (by weight) and ½ ounce of gravy (by volume). How much of each side to you need to prepare?
10. Mashed Potatoes: \_\_\_\_\_\_\_\_\_\_ (in lb.)
11. Carrots: \_\_\_\_\_\_\_\_\_\_ (in lb.)
12. Gravy: \_\_\_\_\_\_\_\_\_\_ (in gal.)
13. A recipe for Pot Pie yields 1600 / 6-oz portions. You are making Pot Pie for the Secondary students and the Elementary school students. There are 375 secondary students and 1600 elementary students. The secondary serving size is 10 oz. and the elementary serving is 6 oz. What is the recipe conversion factor (the number you multiply all the ingredients by to get the correct yield)? \_\_\_\_\_\_\_\_\_\_
14. The yield on a case of cauliflower is 53% and a case weighs 22#. How many cases of cauliflower do you need in order to have 1800ea 2oz portions? \_\_\_\_\_\_\_\_\_\_
15. How many 3-oz portions of cut carrots will you get from 18 lbs. of AP (as purchased) carrots with a 26% waste factor? \_\_\_\_\_\_\_\_\_\_
16. Rice yields 300%, you start with 1½ lbs. of raw rice. How many 3-oz portions of cooked rice will it yield? \_\_\_\_\_\_\_\_\_\_
17. If fresh broccoli loses 21% to trim and cooking, and you need 48 lbs. EP (edible portion), how much fresh broccoli should you buy (AP)? \_\_\_\_\_\_\_\_\_\_

**NOTE: There are 17 actual answers.**