**MATH TEST: PRODUCTION COOK**

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

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

1. A school served 152 pieces of fruit on Monday, 221 pieces of fruit on Tuesday, 344 pieces of fruit on Wednesday, 252 on Thursday, and 190 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 45% of 190? **\_\_\_\_\_\_\_\_\_\_**
3. How many 6-ounce burgers will you get from 18 pounds of ground beef (the burgers are pure beef, nothing added)? **\_\_\_\_\_\_\_\_\_\_**
4. How many tablespoons are in a cup? **\_\_\_\_\_\_\_\_\_\_**
5. How many ounces are in 3.5 pound? **\_\_\_\_\_\_\_\_\_\_**
6. How many ounces are in 5 quarts? **\_\_\_\_\_\_\_\_\_\_**
7. How many pints are in 4.5 gallons? **\_\_\_\_\_\_\_\_\_\_**
8. A recipe calls for 3.5 ounces of raw chicken per portion. How many pounds of chicken do you need for 267 portions, assuming no waste? **\_\_\_\_\_\_\_\_\_\_**
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 school 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 jicama is 53% and a case weighs 22#. How many cases of jicama 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%, and 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.**