

CULINARY ARTS ASSESSMENT

STUDY GUIDE

General Information:

- A calculator is provided
- Conversion tables are provided
- You will have 2 hours to complete the assessment
- Students are required to score 70% or higher to enter the CULA program

The Culinary Arts Assessment consists of three sections.

1. The first section is Reading Comprehension. In this section you will be given a short reading passage and questions to answer.
2. The second section is Math Skills. The math section includes word problems that relate to recipes and food preparation.
3. The third section is a Writing Skills section. In this section your writing skills will be evaluated based on questions about your interest in the Culinary Arts Program.

This study guide focuses on the math skills that are required.

Conversion Table

Weight

1 ounce	= 28 grams
1 gram	= .035 oz
16 oz	= 1 lb
1 pound	= 454 grams
1 kilogram	= 2.2 pounds

Volume

1 ml	= .035 oz
1 fluid oz	= 28.4 ml
8 fluid oz	= 1 cup
1 litre	= 35.2 fluid oz
1 quart	= 32 fluid oz
1 ml	= .001 L
tbsp	= 15 ml
tsp	= 5 ml

Abbreviations

ounce =	oz
gram =	g
pound =	lb
kilogram =	kg
milliliter =	ml
litre =	L
quart =	qt

Sample Questions :

Use your conversion tables and a calculator to solve these questions. Answers are provided at the end.

This menu is for an afternoon tea put on to thank volunteers.

Vanilla pudding and fresh fruit
 Lady finger biscuits
 Chocolate covered strawberries
 English Breakfast Tea
 Mint Tea
 Camomille Tea

Recipe : Fresh Fruit to served with Vanilla Pudding
 Fresh seasonal fruit chopped and drizzled with honey

One portion needs 240 g of fruit and 2 tsp of honey

1. How many grams of prepared fruit would be needed for 40 servings ? _____g
2. How many ml of honey would be needed for 40 servings ? _____ml

Recipe : Lady finger biscuits
 To make 24 lady finger biscuits:
 2 tbsp Butter
 6 oz flour
 4 egg yolks
 4 oz sugar
 4 egg whites beaten until stiff
 1 tsp vanilla
 Pinch of salt

3. How many eggs would you need to make 216 biscuits? _____eggs
4. How many grams of sugar would you need to make 216 biscuits ? _____g
5. How many ml of vanilla would you need to make 48 biscuits ? _____ml

Recipe : Chocolate covered strawberries

Dark chocolate, fresh strawberries, washed, stems removed, toothpicks

4 strawberries need 1 oz of chocolate

Directions :

Melt chocolate slowly

Dip strawberries one at a time using the toothpicks

Set on wax paper to cool and set

6. How many ounces of chocolate would be needed for 260 strawberries ? _____ oz

7. How many grams of chocolate would be needed for 260 strawberries ? _____ g

If 1 pound of tea yields approximately 200 servings, how many pound of tea will be needed for 50 servings ? _____

Conversions :

8. 42500 ml = _____ L

9. 18 kg = _____ g

10. 7.2 L = _____ ml

11. 657 g = _____ kg

12. 19 oz = = _____ g

13. 750 ml = _____ fl oz

14. 1.5 cups = _____ fl oz

15. 7.8 kg = = _____ lb

16. 32 oz = _____ kg

Answers:

1. 9600 g
2. 400 ml
3. 36 eggs
4. 1008 g
5. 10 ml
6. 65 oz
7. 1820 g
8. 42.5 L
9. 18000 g
10. 7200 ml
11. .657 kg
12. 532 g
13. 26.25 fl. oz
14. 12 fl oz
15. 17.16 lb
16. .896 kg