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MAT 114T.01: Food Production Mathematics

Thomas Williams
The University Of Montana

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“Knowledge of mathematical principles in the food service industry becomes more critical year after year. The business is complex, competitive and fast paced, with escalating food and labor costs always a concern that it is necessary for all employees to be cost conscious and understand basic mathematical concepts. Awareness and application of math skills that will contribute to the overall strength and profit of a food service operation are often a major factor when consideration is given for employment and advancement in the field. It takes math skills to control cost and the modern food service operation must control costs to succeed.”

— from the preface to *Math Principles For Food Service Occupations*
Grading Policy:

Your final grade will be based on the six chapter tests, the final Exam, and a computer spreadsheet assignment. The following grading scale will be used.

- 90 - 100%  A
- 80 - 89%    B
- 68 - 79%    C
- 60 - 67%    D
- Below 60%   F

Attendance Policy:

There is no formal attendance policy. However, you should be aware that poor attendance could affect your performance on the chapter tests.