MAT 1125:
Math for the Culinary Arts & Baking & Pastry Arts Professional
Credit Type – **Proficiency**
2022 – 2023

MIAMI VALLEY
TECHPREP
CONSORTIUM

Course Description and Learning Outcomes:
https://www.sinclair.edu/course/params/subject/MAT/courseNo/1125/
Faculty Pathway Specialist(s):
Glen Lobo glen.lobo@sinclair.edu 937.512.2237
Resources Needed to Offer Course (software, equipment, books [include ISBN and edition], etc. – please include any associated costs)**:**
Teacher copy only of textbook required. Newest edition not required. Math for the Professional Kitchen; Dreesen, Nothnagel, Wysocki; Wiley; 2011; 978-0-470-50896-1
What is the ideal format for course delivery – in person, online or blended? To what extent could this course be offered online if necessary?
The course has not been adapted to an online format, however, it will be run remotely during COVID on the college level. The instructor will need to be capable of teaching the content remotely/online. Also, the instructor would have to be able to proctor tests, either in-person or online through Respondus/Zoom/something similar.
How is the final grade for the course determined? (Please list all required assignments, assessments, etc.)
The final grade is determined by an average of 4 proficiency tests auto-graded in eLearn.
Who is responsible for grading the required assignments and/or assessments? (faculty or instructor?)
Instructor does not need to post grades, but he/she does need to proctor the exams either in person or online through Respondus/Zoom/something similar.
What is the grading scale for the course?
Course uses grading scale of: A 90-100, B 80-89, C 70-79, D 60-69, F 0-59. Incomplete or unfinished assignments will be given the grade of zero.
Must students access the eLearn shell to complete requirements?
Yes **-** Students are required to log in and utilize to take the 4 proficiency tests.
Does the course require access to YouTube, GoogleDrive, etc.?
No
Additional course details or requirements important for instructors not covered above:
In a face-to-face format, the instructor will need to print out tables to be used on tests. In an online format, students would need to print them.
Most common (or popular) degrees this course is in?
Hospitality Management & Tourism/Bakery & Pastry Arts Hospitality Management & Tourism/Culinary Arts