

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



MIAMI VALLEY
TECHPREP
 CONSORTIUM

Course Description and Learning Outcomes:
https://www.sinclair.edu/course/params/subject/MAT/courseNo/1125/
Faculty Pathway Specialist(s):
Kristin Killen kristin.killen@sinclair.edu
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
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 4 Proficiency Tests 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:
There is a <i>Formula Sheet</i> in eLearn that the students can use during the course. The instructor is permitted to make available some or all of the information in the <i>Formula Sheet</i> to the students during each of the 4 Proficiency Tests.
Most common (or popular) degrees this course is in?
Hospitality Management & Tourism/Bakery & Pastry Arts Hospitality Management & Tourism/Culinary Arts