

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



<b>Course Description and Learning Outcomes:</b>
<a href="https://www.sinclair.edu/course/params/subject/MAT/courseNo/1125/">https://www.sinclair.edu/course/params/subject/MAT/courseNo/1125/</a>
<b>Faculty Pathway Specialist(s):</b>
Kristin Killen <a href="mailto:kristin.killen@sinclair.edu">kristin.killen@sinclair.edu</a>
<b>Resources Needed to Offer Course</b> (software, equipment, books [include ISBN and edition], etc. – please include any associated costs):
Teacher copy only of textbook required. Newest edition not required. <b>Math for the Professional Kitchen;</b> <i>Dreesen, Nothnagel, Wysocki; Wiley; 2011; 978-0-470-50896-1</i>
<b>How is the final grade for the course determined?</b> (Please list all required assignments, assessments, etc.)
The final grade is determined by an average of 4 Proficiency Tests auto-graded in eLearn.
<b>Who is responsible for grading the required assignments and/or assessments?</b> (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.
<b>What is the grading scale for the course?</b>
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.
<b>Must students access the eLearn shell to complete requirements?</b>
Yes - Students are required to log in and utilize to take the 4 Proficiency Tests.
<b>Does the course require access to YouTube, GoogleDrive, etc.?</b>
No
<b>Additional course details or requirements important for instructors not covered above:</b>
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.
<b>Most common (or popular) degrees this course is in?</b>
Hospitality Management & Tourism/Bakery & Pastry Arts Hospitality Management & Tourism/Culinary Arts