Math Principles for Food Service Occupations (Applied Mathematics)

By Anthony J. Strianese, Pamela P. Strianese

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Math Principles for Food Service Occupations teaches students that the understanding and application of mathematics is critical for all food service jobs, from entry level to executive chef or food service manager. All the mathematical problems and concepts presented are explained in a simplified, logical, step by step manner. Now out in the 5th edition, this text is unique because it follows a logical step-by-step process to illustrate and demonstrate the importance of understanding and using math concepts to effectively make money in this demanding business. Part 1 trains the student to use the calculator, while Part 2 reviews basic math fundamentals. Subsequent parts address math essentials in food preparation and math essentials in food service record keeping while the last part of the book concentrates on managerial math. Learning objectives and key words have also been expanded and added at the beginning of each chapter to identify key information, and case studies have been added to help students understand why knowledge of math can solve problems in the food service industry. The content meets the required knowledge and competencies for business and math skills as required by the American Culinary Federation.

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Editorial Review

Review
Good, simple, clear examples that are aimed at food service situatios. Excellent features. Labensky is cheaper. Add exercises in food costing and recipes.

About the Author
Anthony J. Strianese is a professor in the Department of Hotel, Culinary Arts, and Tourism at Schenectady County Community College (SCCC).He has been an educator since 1974 specializing in teaching Mathematics for the Culinary Profession, Food and Beverage Control, Dining Room Management, Banquet Management, Wines of the World and Hospitality Management courses. Professor Strianese is a Certified Culinary Educator with the American Culinary Federation (ACF). From 1991 to 2009, Mr. Strianese was the chairperson of the SCCC Department of Hotel, Culinary Arts and Tourism. During his tenure, SCCC's culinary arts program received the maximum accreditation (three times) from the ACF's Education Foundation Accrediting Commission (ACFEFAC). He is a recipient of the State University of New York Chancellor's Award for Excellence in Administrative Services. He has been a banquet manager, food and beverage controller, and a caterer. He represents the Saint Augustine, Florida-based ACFEFAC, conducting site visits to verify that institutions meet ACFEFAC accreditation standards. As a member of the New York State Restaurant Association Educational Foundation (NYSRAEF) he is a part of a consulting team that provides advice to owners and operators on how to improve their restaurant's operation. Since 2006, Professor Strianese has been the chief judge for the NYSRAEF ProStart Management competition. He serves as the Treasurer/Secretary of the NYSRAEF Board of Directors. He is also on the Board of the Directors of the New York State Hospitality & Tourism Association, and was Chairperson of the Albany County Convention and Visitors Bureau (ACCVB). Professor Strianese instituted and has been the coordinator for the Walt Disney World College program at SCCC since 1983. He served a two year term as a member of the original Disney College Program National Advisory Board.

Pamela Strianese has had a varied career in the food service industry. She has been a caterer, catering cook, service person, as well as a bookkeeper for an independent restaurant. In addition, she is a member of the New York State Restaurant Association Educational Foundation's (NYSRAEF) consulting team that provides expertise and advice to owners and operators on how to improve their restaurant's operation and is certified in sanitation practices and has earned the ServSafe certificate from the National Restaurant Association. Pam. Strianese, along with her husband, Anthony Strianese, are co-authors of DINING ROOM AND BANQUET MANAGEMENT 4TH EDITION and MATH PRINCIPLES FOR FOOD SERVICE OCCUPATIONS, 6TH EDITION published by Delmar Cengage Learning. Pam and Anthony Strianese have conducted seminars at the New York State Restaurant Association show at the Javits Center in New York utilizing their expertise on how to train individuals to give great service at banquets and in the dining room. Seminars on the importance of treating guests importantly have been given to Metropolitan Club Managers Association Members and at Howe Caverns. In addition, they have had opinion articles published in Nation's Restaurant News entitled "To Treat Guests Well, Avoid the Eight Deadly Sins of Service" and "Students Learn Valued Management Skills at ProStart Competition". They have also been judges for the March of Dimes Iron Chef competition. Since 2007, Pam Strianese has been the co-chairperson and a judge at the NYSRAEF ProStart Management competition. She has a Bachelor of Arts Degree from the State University of New York at Fredonia and a Master of Science Degree in Education from the State University of New York at Albany and has been an educator for over thirty years. She has served on numerous committees for curriculum development during her career.

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