

**Math-in-CTE Curriculum Map:
Hospitality and Tourism (Culinary/Prostart)**

CTE Course/Unit	CTE Concepts	Math Concepts	Common Core Math Standards Middle School	Common Core Math Standards High School
Using standardized recipes	Mathematical operators; Fractions; Decimals; Percentages; Figuring conversions; Metric; Measurements; Converting recipes; Increasing and decreasing recipes; Measuring by volume and weight	Addition/ subtraction multiplication/ division; Adding and subtracting fractions; Converting decimals to fractions; Percentages; Converting metric to standard; Multiplying and dividing fractions	6.NS.2; 6.NS.3; 7.NS.1; 7.EE.3; 6.NS.1; 6.EE.2; 7.NS.2; 7.NS.3; 6.NS.5; 7.NS.2; 7.NS.3; 6.RP.2; 6.RP.3; 7.EE.2;	A.APR.1; A.APR.7; N.RN.3; N.Q.1
Using standardized recipes	Edible Portion (EP) vs. As Purchased; Calculating yields; Portion sizes; Figuring the yield of produce and meat servings for purchasing; Figure yield for portion size; Cost per serving; Menu pricing	Addition; Subtraction; Multiplication; Division; Adding and subtracting fractions; Converting decimals to fractions; Percent; Converting metric to standard; Multiplying and dividing fractions	6.NS.2; 6.NS.3; 7.NS.1; 7.EE.3; 6.NS.1; 6.EE.2; 7.NS.2; 7.NS.3; 6.NS.5; 7.NS.2; 7.NS.3; 6.RP.2; 6.RP.3; 7.EE.2;	A.APR.1; A.APR.7; N.RN.3; N.Q.1
Making stock; Making roux	Food by percentage; Ratios of	Convert a percentage recipe to a	6.RP.2; 6.RP.3; 7.EE.2; 7.EE.3; 6.RP.1; 6.RP.2;	G.MG.3

	produces in a recipe and how to convert them to actual measurements; Percentage	measurement; Ratio	6.RP.3; 7.RP.1; 7.RP.2; 7.RP.3	
Starting a career in food service	Work on figuring % of a total for tipping and large parties.	Percentages	6.RP.2; 6.RP.3; 7.EE.2; 7.EE.3	