

WHEN WILL I EVER NEED MATHS?

Well, you might have to use it in Food Technology...

- Design a **questionnaire** to find out people's views about a new product.
- Calculate the **percentage** of carbohydrate in a product.
- Use your knowledge of **pie charts** to design a meal which follows the advice of the 'eatwell plate'.
- Work with **money** using a **calculator** to compare the prices in three different supermarkets.
- **Substitute** values into a **formula** to work out your body mass index.
- Understand the **ratio** of fat to flour in different pastries.
- **Calculate** the cost per portion for a recipe, **rounding** your answer to a suitable **accuracy**.
- Use **negative numbers** to compare low and high temperature methods of food preservation.
- Use your knowledge of **metric units** to **convert** between grams and kilograms when following a recipe.
- Convert between **metric** and **imperial** units of **weight** and **volume** when using old recipes.

Maths has lots of applications and is a vital asset in many degrees and careers. To find out more about where maths is used and maths-related careers visit: www.mathscareers.org.uk