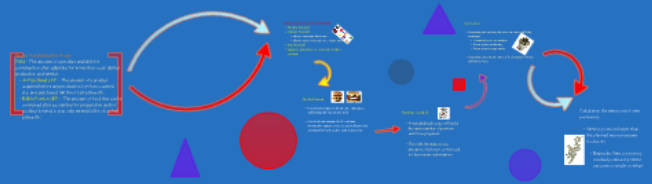
Food For 50



Factor Method

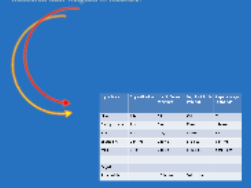
In the factor method, a conversion factor is determined and multiplied by each ingredient in the recipe.

Step 1: Divide the desired yield by the known yield of the recipe being adjusted to obtain the conversion factor.
- example, increase a 50 portion recipe to 125 portions, divide 125 by 50 for a factor of 2.5

Step 2: Convert small measurements to weight (if available)

Step 3: Multiply the amount of each ingredient in the original recipe by the factor.

Step 4: Change weights of any ingredients that can be more easily measured than weighed to measure.



Example:

- "Grandma's Cookies" recipe makes 25 - 1/4 cup cookies
- Want to convert recipe to serve 100 - 1/4 cup cookies

- Step 1: Determine the factor by dividing servings desired by original serving from original recipe
  - 100/25 = 4
- Step 2: Convert small measurements to weight
  - 2 tbsp = 1 fluid ounce (oz)
- Step 3: Multiply all original ingredients by the 4.167 factor
  - 1 (oz) x 4 = 4 oz

Don't forget to change equipment for food preparation as needed.

Food For 50

Recipe Standardization

Recipe Standardization Focus:

Yield - The amount of a product available for consumption after adjusting for losses that occur during production and service

- As Purchased (AP) - The amount of a product acquired before any production loss has occurred (i.e. you purchased 100 lbs of raw prime rib)
- Edible Portion (EP) - The amount of food that can be consumed after accounting for preparation and/or cooking losses (i.e. you only served 64 lbs of cooked prime rib)

Importance of Standardized Recipes

- Quality Control
- Portion Control
  - eliminate excess leftovers
  - eliminate running out of a menu item
- Cost Control
- Assist in providing an accurate nutrient analysis

Quality Control

- Customers expect to be served a delicious, well-prepared meal every time

- Standardized recipes that have been thoroughly tested and evaluated will provide consistently high quality food every time

Portion Control:

- A standardized recipe will yield the same number of portions each time prepared.

- This will eliminate excess amounts of leftovers or the need for last minute substitutions.

Cost Control:

- Preparing and serving the exact amounts will help managers:
  - Accurately cost out recipes
  - Better plan purchasing
  - Better plan storage needs

- Preparing only the amounts of food needed will also eliminate waste

Calculating the extra cost of over portioning

- Serving portions larger than the planned menu increases food costs
  - Example; Over portioning mashed potatoes by $0.02 per person results in what?

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Ingredients	Original Recipe	*Step 2*: Convert to weight	*Step 3*: Multiply by factor	Step 4: Change to measure
Flour	5 lb	5 lb	25 lb	25 lb
Baking powder	5 oz	5 oz	25 oz	1 lb 9 oz
Salt	2 Tbsp	1 1/3 oz	6 ½ oz	6 ½ oz
Shortening	1 lb 4 oz	1 lb 4 oz	6 lb 4 oz	6 lb 4 oz
Milk	1 ¾ qt	3 lb 8 oz	17 lb 8 oz	2 gal + ¾ qt
Step 4:				
Total weight		10 lb 2 oz	50 lb 11 oz	

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