

Converting a Recipe

Omelet with Cheese

Yield: 10 Servings

Serving Size: 8 oz.

- 30 Eggs, cracked into a bowl
- 8 oz Milk
- Salt and pepper to taste
- 5 oz Clarified butter, melted
- 3 oz Fresh parsley, chopped
- 1 lb Cheese, shredded

1. Season the eggs with salt and pepper. Add the milk and whisk until the eggs are well combined.
2. Heat an omelet pan with ½ oz. of butter.
3. When hot, add a 6 oz. ladle of egg mixture.
4. Shake the pan, and mix the eggs until they begin to firm, lifting the edges to allow liquid egg to run underneath.
5. When the omelet is almost firm, or 145 F, turn it over.
6. Place the cheese in the center of the omelet, fold and roll onto a preheated dinner plate. Serve immediately, or hold at 140 F.
7. Repeat the procedure until all of the eggs are cooked.
8. Garnish with chopped parsley.

Use the following formula to determine the conversion factor. The desired yield of the recipe is 25 servings.

$$\text{Desired yield } \underline{\hspace{2cm}} \div \text{Existing yield } \underline{\hspace{2cm}} = \text{Conversion factor } \underline{\hspace{2cm}}$$

Use the conversion form below to calculate the conversion for each ingredient listed in the recipe.

Ingredient	Amount	Multiplied By	Conversion Factor	Equals	New Yield
Eggs	30	x		=	
Milk	8 oz	x		=	
Clarified Butter	5 oz	x		=	
Fresh Parsley	3 oz	x		=	
Cheese	1 lb	x		=	

1. What changes may need to be made to the cooking time?

2. What equipment changes may need to be made?

3. What changes may need to be made to the cooking temperature?

White Bean and Basil Brushetta

Desired yield 10 ÷ Existing yield 24 = Conversion factor _____

Desired yield 60 ÷ Existing yield 24 = Conversion factor _____

Yield 24 servings	Ingredients	Change to yield 10 servings	Change to yield 60 servings
16 oz	Great Northern Beans, drained		
2 oz	Olive oil		
2 oz	Red wine vinegar		
2 oz	Balsamic vinegar		
1 oz	Lemon juice		
2 oz	Dijon mustard		
2 cloves	Garlic, minced		
2 oz	Purple onion, chopped		
1 oz	Sugar		
½ oz	Salt		
2 oz	Fresh basil, minced		
3	Roma tomatoes, seeded & diced		
1	Baguette, cut in ½" slices		

Basic Math (Show how you figured this out, even if you use a calculator)

1. A food service operator budgets 4% of her total \$856,000 budget for marketing. What is her marketing budget?
2. In the number 3, 897, the 9 occupies which of the following columns?
A. Ones B. Tens C. Hundreds D. Thousands
3. Of 4,500 customers last month, 710 ordered items from the lighter menu selections. What percent is this?
4. A vendor's invoice for purchases is shown below. Calculate the amounts for each item on the invoice, the deliver charge and the invoice total.

10 cases lettuce	@\$35.76/case	\$
12 cases tomatoes	@\$25.00/case	\$
6 cases radishes	@\$14.28/case	\$
4 cases strawberries	@\$47.84/case	\$
Subtotal		\$
Next-day delivery charge 7% of order sub-total		\$
Invoice Total		\$

5. After tabulating the results of a survey sent to frequent customers, an operation determines the following information about how customers rate the establishment's service:

<u>NUMBER OF CUSTOMERS</u>	<u>RATING</u>
200	Excellent
250	Very Good
330	Good
200	Fair
20	Poor

What percent of customers rated the operation's service as very good or better?

6. If a recipe calling for 3 pints of cream is tripled, how many quarts of cream are needed?

7. If a leg of lamb cost \$21.97 and yields 8 portions, what is the standard portion cost?

8. Complete the popularity index table shown below

Item	Portion Sold	Percent of Total Sales Popularity Index
Spaghetti	36	
Lasagna		
Baked Chicken	41	
Pizza		35.4%
TOTAL	178	100%

9. An operation with 145 seats turns them over an average of 1.8 times a day. How many customers on average does the operation serve daily?

10. What is the lowest common denominator for the following fractions: $1/5$, $3/10$, $3/2$

11. As purchased amount (AP) / Edible portion amount (EP)

Product	Percentage yield	Edible Portion needed	Purchased Amount
Tomatoes		12 lbs.	
Green onion		3 lbs.	
Celery		28 lbs.	
Green beans		33 lbs.	
Broccoli		40 lbs.	
Cabbage		35 lbs.	
Carrots		26 lbs.	
Cucumber, thinly peeled		18 lbs.	
Mushrooms		10 lbs.	
Lettuce		22 lbs.	
Winter squash		15 lbs.	
Cauliflower		22 lbs.	

Asparagus		10 lbs.	
Green pepper		9 lbs.	
Parsley		4 lbs.	

12. Standard Recipe cost/Cost per serving - Chili Yield: 26 servings (multiply the weight/measure by the price per unit – convert if needed like for the garlic and tomato paste)

4 lbs. ground beef	\$2.09/lb	
3 lbs. tomatoes	\$1.59/lb	
2 lbs. onions	\$0.99/lb	
1 lb. green pepper	\$1.39/lb	
4 oz. garlic (.25 lb)	\$2.49/lb	
8 oz. tomato paste (16 oz in a pint)	\$1.69/pint	
TOTAL COST		

Total cost per serving: Total Cost \$ _____ divided by 26 =
\$ _____

