

Overview

- ▶ **Yield Test**
- ▶ **Standard Recipe**
- ▶ **Costing**



Terminology

- ▶ As purchased (AP)
- ▶ Edible portion (EP)
- ▶ Portion size/As served (AS)

Terminology (cont')

- ▶ Waste product (WP)
- ▶ Yield
- ▶ Q factor

Yield Test

- ▶ to determine the amount of edible product/portion (EP) and waste product (WP)
- ▶ is conducted under 2 conditions:
 - (a) controlled environment
 - (b) noncontrolled environment

Types of Yield Tests

(a) convenience food yield test



Types of Yield Tests (cont')

(b) fresh food yield test



Yield Test - Steps

1. Establish the AP weight
2. Calculate the amount of waste
3. Calculate the edible product
4. Convert the edible product unit of measurement
5. Calculate the number of individual portions available
6. Establish the individual portion cost

Calculations

- ▶ Edible product
- ▶ Total number of portions
- ▶ Portion cost
- ▶ Yield percentage
- ▶ EP or AS price

Standard Recipe

- ▶ The only recipe used to prepare a particular menu item
- ▶ Purposes:

Guidelines in Using Standardized Recipes

- ▶ Error free
- ▶ Test and retest
(quality, cost, preparation)
- ▶ Simple to read
- ▶ Grammatically correct
- ▶ Use them

Recording Recipes

► **Information:**

- (a) Name of the recipe
- (b) Yield
- (c) Portion size
- (d) Identification number
- (e) Ingredients column
- (f) Weight column
- (g) Measurement column
- (h) Directions or method of preparation
- (i) Picture of the finished product

Recipe Development

- ▶ Prepare the recipe as it is according to the directions
- ▶ Prepare for the second time with changes on the ingredients and amount or methods
- ▶ As others to prepare it as it is and their own way
- ▶ Evaluate all the products
- ▶ Take suggestions and make changes if necessary
- ▶ Give samples to a few customers for feedback
- ▶ Develop the product
- ▶ Verbally sell the product
- ▶ Include in the menu

Recipe Costing

- ▶ Definition:
- ▶ Major expenses:
 - (a) Food
 - (b) Labor
 - (c) Overhead

Guidelines in Cost Control

- ▶ Do comparative buying
- ▶ Don't always purchase with the lowest price
- ▶ Aware of pilferage
- ▶ Proper training of all employees
- ▶ Portioning food in its proper portion size
- ▶ Waste of food caused by overproduction

Costing a Recipe

Information:

- A. Recipe name
- B. Recipe identification number
- C. Portion size
- D. Yield or number of portions
- E. Ingredients
- F. Waste percentage
- G. Edible portion

Costing a Recipe (cont')

- I. As purchased
- J. Unit purchased price
- K. Conversion measure
- L. Ingredient cost
- M. Preliminary subtotal recipe cost
- N. Q factor of 1%
- O. Q factor cost
- P. Subtotal recipe cost

Costing a Recipe (cont')

- P. Portion cost
- Q. Additional cost
- Q. Total recipe cost
- R. Desired overall food cost percentage
- S. Preliminary selling price
- T. Adjusted/Actual selling price
- U. Adjusted/Actual food cost percentage