

Chapter 1 through 11 Review

1. Compute the EPC per unit and total cost for each ingredient, the total recipe cost, cost per portion and the selling price for the Corn Chowder. Show your work on another piece of paper.

Food Cost Form							
Menu Item:	Corn Chowder			Date			
Number of Portions:	12			Size	1 Bowl		
Cost per Portion:				Selling Price			Food Cost % 18.5%
Ingredients	Recipe Quantity			Cost			Total Cost
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit	
Dice Salt Pork	3 oz			\$1.56/lb	100%		
Diced Onion (1 C = 6 ¾ oz)		1 C		\$0.34/lb	89%		
Cubed Raw Potatoes (1 C = 8 oz)		4 C		\$0.89/lb	81%		
Salt (1 T = 2/3 oz)		4 tsp		\$0.47/18-oz	100%		
Pepper (1 T = ¼ oz)		¼ tsp		\$5.85/lb	100%		
Organic Corn	20 oz			\$2.89/3.5 kg	100%		
Milk		2 C		\$1.90/G	100%		
Total Recipe Cost							

2. Chef needs this recipe converted for a Coconut Penuche which serves 36 to 12 servings.

11 oz brown sugar		
8 oz granulated sugar		
½ tsp salt		
1 1/3 cup milk		
¼ cup butter		
2 tsp vanilla		
1 1/2 cup coconut		

3. Chef needs you to convert this recipe for Shortbread to metric before emailing to France

8 oz butter		
½ C sugar		
9 1/3 oz sifted flour		
¼ tsp salt		
Cut bars 1 ¾ by 1 inch		

4. Convert the following measurements:

2 gallon = ___ pecks	1 bushel = ___ quarts	8 tbsp = ___ cups
1 kg. = ___ lbs	1 inch = ___ cm	32 fl. oz. = ___ tbsp
1 quart = ___ cups	3 quarts = ___ pints	0.5 gallon = ___ cups
24 fl. oz. ___ cups	6 tsp = ___ fl. oz.	5 quarts = ___ gallon
6 cups = ___ pints	16 fl oz. = ___ pints	2 Liters = ___ fl. oz.
12 pecks = ___ bushel	12 tsp = ___ tbsp	2.5 pints = ___ cups

5. Chef wants to purchase lamb for the party. If we need 24 eight ounce servings, what formula will we use to find the amount of lamb to procure?

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6. Chef received delivery of 50 pounds red potatoes. After removing the trim, the chef weighs the waste at 190 oz. What is the yield percentage for this bag of red potatoes?
7. You have a case of apple juice and the case contains 12 – 1.2 Liter bottles. If you serve 50 eight fluid ounce servings. What percent of the apple juice do you have remaining?
8. A cake recipe calls 3 ¼ cups of sifted cake/pastry flour and you need to make 8 cakes. You wish to weigh out the ingredient on the scale. How many pounds of flour do you need?
9. You purchase a 35 pound sack of cornmeal. How many cups of cornmeal are available from the purchase?