

Culinary Math exercise 3

Convert to a Usable Measure

20 tbsp. = _____

0.90 tbsp. = _____

14 qt. = _____

2.14 c. = _____

36 tsp. = _____

1.2 gal. = _____

Recipe Conversions

The following is a partial list of ingredients for a Vegetable soup recipe that serves 6:

navy beans	6 ounces
chicken stock	2 quarts
red onion, diced	8 ounces
Green beans, cut in ½ inch pieces	1 1/2 cups

How much of each ingredient is required to make 4 servings? (Conversion factor?)

navy beans _____

chicken stock _____

red onion _____

green beans _____

Recipe Costing

$$\frac{\text{quantity}}{\text{quantity sold}} \times \text{price} = \text{cost}$$

quantity	item	conversion	Conversion equivalent	price	Quantity sold	Quantity in units sold	Cost in \$
1 cup	milk	n/a	n/a	\$1.50	1 qt	.25	0.38
1 ½ c	h. cream	n/a	n/a	\$2.00	1 pt		
2 tbsp	vanilla	n/a	n/a	\$20.00	1 pt		
10 oz	flour	n/a	n/a	\$5.00	10 lb		
2 cups	flour	1 c = 4.5 oz	9 oz.	\$5.00	10 lb	.056	0.28
2 ½ c	pastry flour	1 c = 4 oz		\$6.00	10 lb		
1 ¼ c	rice	1 c = 3 oz		\$4.00	5 lb		

Complete the following recipe cost table

Recipe: Vinaigrette

Yield: 10 portions

Ingredient	Quantity	Unit Cost	Recipe Cost
EV Olive oil	1 pt	\$12.00/qt	
vinegar	½ cup	\$8.00/gal	
mustard	3 tbsp.	\$4/8-fl. oz jar	
		TOTAL COST:	

What is the cost per portion? _____

Recipe Costing

Complete the following recipe cost table

Recipe: Vegetable Soup

Yield: 6 portions

Ingredient	Quantity	Unit Cost	Recipe Cost
navy beans	12 ounces	\$0.47/lb	
chicken stock	3 quarts	\$2.00/gal	
red onion, diced	6 ounces	\$0.40/lb	
Green beans, cut in ½ inch pieces (1 cup = 5 ounces)	2 cups	\$1.49/lb	
		TOTAL COST:	

What is the cost per portion? _____