

Recipe Enlargement Form

Factor Method:

Enlarge the original recipe to 250 servings by using the factor method.

Calculate to six decimal places and round off to five decimal places.

Your final measures should be in simplified measures and rounded off following rounding rules.

Original serving size: _____

Factor: _____

	Ingredients	Original recipe	Convert to weight (if needed)	Multiply by factor	Convert to appropriate measure & simplify (use 1 gallon vs. 128 oz, etc.)
1	Potatoes	2 lb	N/A	62.5 lb	
2	Beef	2 lb	N/A	62.5 lb	
3	Vegetable Oil	1 tablespoon	0.5 oz	15.6 fl oz	
4	Carrots	6	4.5 carrots=1 lb=1.33 lb	42 lb	
5	Celery	6 stalks	0.67 lb	20.8 lb	
6	Onion	1 large	3 onion=1 pound	10.4 lb	
7	Thyme	½ teaspoon	0.08 oz	2.5 oz	
8	Flour	¼ cup	1.13 oz	35.16 oz = 2.2 lb	
9	Tomato Paste	¼ cup	3 oz (1 6 oz can=1/2 cup)	93.75 oz	
10	Milk	1 cup	8 oz	250 ounces (~2 gallons)	

Last: _____ First: _____

11	Shredded Cheese	1 ½ cups	6 ounces	187.5 ounces	
12	Salt and Pepper	To taste	N/A	To Taste	
13	Water	1 cup	8 ounces	250 ounces (~2 gallons)	

**UC Davis Dining Services
STANDARDIZED RECIPE FORM**

Recipe Name: Cheddar-Topped Shepherd's Pie

**Major Equipment: Conventional Oven/Hotel Pans/Steam Jacketed
Kettles/Tilting Skillet
Cooking Temperature: 450 degrees
Cooking Time: 1 hour**

Yield: 250

Portion Size: 2^{1/2} x 3 inches

Portion Utensils: Fork and/or spoon

Ingredient:	Amount:	Procedure:
	Volume/Weight/Count	
Potatoes	62.5 lbs	1. Preheat oven to 450 degrees. Place potatoes in steam-jacketed kettle, and cover by 1 inch of salted water. Bring to a boil; reduce to simmer. Cook until potatoes are easily pierced with the tip of a pairing knife, 15-20 minutes.
Vegetable Oil	15.6 fl. oz	2. Meanwhile, heat vegetable oil in a tilting skillet. Add carrots, celery, onion, and thyme. Cook, stirring occasionally, until all vegetables are tender, 8-10 minutes. Add flour and tomato paste; cook, stirring, 1 minutes. Add beef; cook, stirring occasionally, until no longer pink. Add water; bring to a boil, and simmer for 1 minute.
Carrots	42 lbs	
Celery	20.8 lbs	
Onion	10.4 lbs	
Thyme	2.5 oz	
Flour	2.2 lbs (7.8 cup)	
Tomato Paste	93.75 oz	

Beef	62.5 lb	Set beef filling aside.
Milk Shredded Cheese Salt Pepper	2 gallons 9 lb To Taste To Taste	3. Drain potatoes; return to kettle. Cook over medium heat, stirring, until liquid has evaporated and a thin film covers bottom of pan, about 1 minute. Remove from heat; add milk and 9 lbs of cheese. Mash until smooth; season cheddar-potato topping with salt and pepper.
Shredded Cheese	4.5 lb	4. Pour beef into 10, 12x20x2 hotel pans. Drop dollops of topping over filling; spread to edges with a spatula. Using a fork, make decorative peaks; sprinkle with remaining cheese. Bake in conventional oven at 450 degrees until topping is browned and filling is bubbling rapidly, about 20 minutes (if topping and filling were chilled, increase to 35 minutes). Cut into 2 ^{1/2} x 3 inch squares. Let stand 5 minutes before serving.

Notes: Both filling and topping can be made up to a day in ahead and refrigerated separately.

Last: _____ First: _____

Recipe Costing Form

Recipe Name: Cheddar-Topped Shepherd's Pie
Yield: 250
Portion Size: 2^{1/2} x 3 inch squares

Food Cost %: 35%
Cost Per Portion: \$2.43
Selling Price: \$3.28

	Ingredient:	Recipe Quantity (AP)	Cost	Total Cost
		(Volume/ Weight/ Count)	APC/unit (AP Cost)	(\$)
1.	Beef	62.5 lbs	3.99/lb	249.38
2.	Potatoes	62.5 lbs	1.28/lb	80.00
3.	Vegetable Oil	15.63 oz	3.69/24 oz	2.31
4.	Carrots	42 lbs	6.59/10 lbs	27.68
5.	Celery Stalks	20.83 lbs	2.79/lb	58.13
6.	Onions	10.41 lbs	4.39/3 lbs	15.23
7.	Thyme- dried	2.62 oz	4.39/0.7 oz	16.43
8.	All Purpose Baking Flour	2.21 lb (7.8 cup)	3.29/5 lb	1.45
9.	Tomato Paste	93.75 oz	1.69/ 12 oz	13.20
10.	Milk	2 gallons	5.28/gal	10.56
10	Shredded Cheese	13.5 lb	9.87/lb	133.25
11	Salt	To taste	0.89	0.25
12	Pepper	To taste	3.69/1.5 oz	0.62
			Total Recipe Cost:	\$608.50

Last: _____ First: _____

Costing Definitions:

- Cost per Portion: The cost of each serving. Total recipe cost divided by the number of portions.
- Selling Price: Based on the food cost percentage allowed by the budget. It's the cost per portion divided by the food cost percentage. Selling price = cost per portion/food cost % (in decimal form)
- Food Cost %: An expression of food cost in relation to the selling price. Food cost % = cost per portion/selling price
- Recipe Quantity: List all ingredients in **one** of the following: by weight, volume or count (each, bunch, case, etc.)
- APC/unit: As purchased cost per unit is the current market price of an ingredient. Can use Safeway.com, Bi-rite, etc.
- Total cost: The total cost of each ingredient used.
- Recipe cost: The total of all items in the total cost column. This represents the total estimated cost of the recipe.