



Task Title: Cook Yield Test Form

OALCF Cover Sheet – Learner Copy

Learner Name: _____

Date Started: _____

Date Completed: _____

Successful Completion: Yes No

Goal Path: Employment Apprenticeship

Secondary School Post Secondary Independence

Task Description: The learner will calculate and compare yields for ingredients cooks would use in a recipe.

Main Competency/Task Group/Level Indicator:

- Find and Use Information/Interpret documents/A2.1
- Understand and Use Numbers/Manage money/C1.1
- Understand and Use Numbers/Use measures/C3.2

Materials Required:

- Pen/pencil and paper and/or digital device
- Calculator or digital device with calculator function

Learner Information

Cooks calculate and compare yields of quantities of ingredients used in recipes by calculating the difference between AP (As Purchased) and EP (Edible Portion) in order to accurately write recipe instructions.

Scan the "Yield Test Form".

Yield Test Form			
Item Name:	<input style="width: 95%;" type="text" value="Roast Pork Loin"/>	Test Number	<input style="width: 95%;" type="text" value="12"/> Date <input style="width: 95%;" type="text" value="12-Mar-13"/>
Cooking Temperature:	<input style="width: 95%;" type="text" value="275F"/>		
Net Raw Weight: (1)	<input style="width: 95%;" type="text" value="4.35"/> kg	AP Price: (2)	<input style="width: 95%;" type="text" value="\$ 4.55"/> per kg
		Total net cost: (3):	<input style="width: 95%;" type="text" value="\$ 19.79"/>
Cooked weight as served	<input style="width: 95%;" type="text" value="3.49"/> kg (4)		
Cooked cost per kg (3÷4)	<input style="width: 95%;" type="text" value="\$ 5.67"/> (5)		
Shrinkage: (1-4)	<input style="width: 95%;" type="text" value="0.86"/> kg (6)		
% of shrinkage:(6÷1) x 100	<input style="width: 95%;" type="text" value="19.770%"/> (7)		
Yield %:(4÷1) x 100	<input style="width: 95%;" type="text" value="80.230%"/>		
Yield Factor: (1÷4)	<input style="width: 95%;" type="text" value="1.25"/>		
Cooked Weight Portion Size	<input style="width: 95%;" type="text" value="0.225"/> kg (8)		
# of Calculated portions(4÷8)	<input style="width: 95%;" type="text" value="15.511"/> (9)		
# of Actual portions	<input style="width: 95%;" type="text" value="15"/> (10)(whole portions)		
Cost per portion(3÷10)	<input style="width: 95%;" type="text" value="\$ 1.32"/>		
Yield Test Performed By: <input style="width: 80%;" type="text"/>			

Work Sheet

Task 1: What is the AP price for Roast Pork Loin.

Answer:

Task 2: A recipe calls for a total of 24 portions of roast pork loin. Use the "Cooked Weight Portion Size" and calculate the total amount of cooked weight.

Answer:

Task 3: On a different day the total net cost is \$24.82. Calculate the cost per portion.

Answer:

Task 4: Use the Yield Test form and calculate the number of actual portions this product would yield if the cooked weight as served was 4.15 kg and the portion size was .211 kg.

Answer:

Task Title: YieldTestForm_A_A2.1_C1.1_C3.2

Task 5: If the net raw weight changed to 4.83 kg and the shrinkage changed to 1.04 kg, calculate the percentage of shrinkage.

Answer:
