

Developing Recipes & Menus

Standardized Recipe

recipe used to ensure consistency in a food service operation

Yield (Recipe)

amount of food product or number of portions a recipe makes

HACCP

hazard analysis and critical control points; preventative system addressing food safety and sanitation

Recipe Conversion

process of adjusting a recipe to accommodate the yield and measuring system needed

Conversion Factor

number used when converting a recipe to produce larger or smaller yield than listed on the recipe; conversion factor is multiplied by each ingredient amount to determine the new amount of the ingredient needed

Conversion Factor Formula

new amount needed \div amount on recipe = conversion factor

Customary Units of Measure

units of measure used most commonly in the United States; includes fluid ounces, cups, pints, quarts, gallons, ounces and pounds

Metric Units of Measure

units of measure used internationally; includes milliliters, liters, grams and kilograms

Forecasting

process of estimating future sales

Yield (Food Item)

amount of usable product or edible portion of a food item

As Purchased

refers to food item when purchased before any preparation

Edible Portion

refers to food item after inedible or undesired portions are removed

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Yield Percentage

percentage of a food item which is left after removing inedible or undesired portions

Book of Yields

collection of accurate food measurements, including weight-to-volume equivalents, trim yields and cooking yields for over 900 practical foods

Yield Percentage Formula

edible portion weight \div as purchased weight = yield percentage

Recipe Costing

process of determining the cost of making a recipe; one of the most important factors in controlling food costs; first the cost of each ingredient must be determined (taking into consideration the amount of the ingredient used in the recipe), next ingredient costs are added together to determine total recipe cost, then recipe cost is divided by the number of portions the recipe makes to determine per portion cost

Food Cost Percentage Formula

cost per portion \div selling price = food cost percentage

Food Costs

costs involving the purchase of food for restaurant inventory

Labor Costs

costs involving the compensation of employees for their labor

Operating Costs

costs involving the maintaining of the business property

Variable Costs

costs which change day to day, month to month and year to year based on the level of business activity

Fixed Costs

costs which remain constant regardless of business activity

Production Sheet or Schedule

tool for controlling costs; schedule of what needs to be produced each day, how much to produce, and who is responsible for producing each item

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FIFO

stands for first in, first out; refers to the system of placing new inventory behind old inventory so inventory is used in the order it was received

À La Carte Menu

menu which prices items individually and allows a customer to choose any number and combination of the individual items

Table d'Hôte Menu

menu which prices multi-course meals and allows a customer to choose a set number and combination of items making up the meal

Prix Fixe Menu

menu which prices multi-course meals and allows a customer to order a pre-determined, specific number and combination of items

California Menu

menu which allows a customer to choose any item on the menu at all hours of operation as opposed to having separate menus for various times of day

Limited Menu

menu which offers a small variety of options

Du Jour

menu or item made for a particular day

Cycle Menu

menu which offers pre-determined items and is offered repeatedly on a set cycle

Contribution Menu Pricing Method

method in which a set profit dollar amount is added to the item's recipe cost to determine the menu price

Straight Mark-Up Menu Pricing Method

method in which the item's recipe cost is multiplied by a set percentage, then the product is added to the item's recipe cost to determine the menu price

Average Check Menu Pricing Method

method in which the sales history is examined to determine the average amount of each check and the average number of checks generated to determine menu prices

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Food Costing Menu Pricing Method

method in which the item's recipe cost is divided by a desired food cost percentage to determine the menu price