

Chapter 5 – Measurements and Basic Conversions (p. 101 – 104)

NFS 1240
Assignment 1 Guidelines

Step 1

- To convert a recipe, a Correction Factor (CF) must be calculated

$$CF = \frac{\text{New Yield}}{\text{Old Yield}}$$

Example

- Recipe makes 6 qts of soup. You want 3 gal.

Old Yield = 6 quarts
New Yield = 3 gallons

$$CF = \frac{\text{New Yield}}{\text{Old Yield}} = \frac{12 \text{ qts}}{6 \text{ qts}} = 2$$

Modification to Step 1

- Some recipes list the yield as a number of portions of a certain size

$$\text{Old Yield} = \text{Old Portions} * \text{Old Size}$$

$$\text{New Yield} = \text{New Portions} * \text{New Size}$$

Modification to Step 1

- Recipe makes 10 (6 oz) servings, but you want 6 (5 oz) servings.

$$\text{Old Yield} = 10 \times 6 = 60$$

$$\text{New Yield} = 6 \times 5 = 30$$

$$CF = \frac{\text{New Yield}}{\text{Old Yield}} = \frac{30}{60} = 0.5$$

Step 2

- Adjust each individual ingredient by the CF

$$\text{New Ingr Amt} = CF \times \text{Old Ingr Amt}$$

Step 2

- Soup calls for 2 lbs of potatoes and 3 qts of broth. You calculated CF to be 4.

$$\text{Potatoes} = 2 \text{ lbs} \times 4 = 8 \text{ lbs}$$

$$\text{Broth} = 3 \text{ qts} \times 4 = 12 \text{ qts} = 3 \text{ gal}$$

Assignment #1 is Due Monday, Jan. 25

- Available on Blackboard page:
 - These guidelines
 - Copy of the assignment

Look in the "Assignment" folder