

Name:

Period:

Recipe costing and conversion

Chicken Noodle Soup

Yields 20 servings

1. Figure out how much this recipe would cost to make.

Original Recipe Amount	Ad in Newspaper	Total Cost
2 lbs chicken	Chicken \$2.99/lb	
½ lbs carrots	Carrots \$0.99/lb	
½ lbs celery	Celery \$0.99/lb	
1 lbs onion	Onion \$0.47/lb	
1 can of evaporated milk (12 oz each)	1 can of evaporated milk \$0.99/can	
1 lbs egg noodles	Egg noodles \$3.29/32oz bag	
2 cans of cream of chicken (14.5 oz each)	1 can of cream of chicken \$0.75	
32 oz of chicken stock	Chicken stock \$0.98/14.5oz	
		Total:
		Total / 20 Servings=Cost Per Serving: \$
		Cost Per Serving / 0.33= Menu Price: \$

2. Now convert this recipe to serve the number of people in your family. For example: If you have 6 people in your family—2 parents and 4 children you will take the original amount and divide by 20 then multiply by 6. You will want to **CONVERT EVERYTHING INTO OUNCES**. Remember the difference between 16 oz in 1 lb and 8 fl oz in 1 cup.

Here is the first one done for you:

2lbs chicken x16 oz=32oz of chicken /20servings =1.6 oz x 6 people= 9.6 oz

Original Recipe Amount	Divide Original by 20	Multiply by people in your family
2 lbs chicken		
½ lbs carrots		
½ lbs celery		
1 lbs onion		
1 can of evaporated milk (12 oz each)		
1 lbs egg noodles		
2 cans of cream of chicken (14.5 oz each)		
32 oz of chicken stock		

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Chicken Noodle Soup

Yields 20 servings

1. Figure out how much this recipe would cost to make.

Original Recipe Amount	Ad in Newspaper	Total Cost
2 lbs chicken	Chicken \$2.99/lb	\$5.98
½ lbs carrots	Carrots \$0.99/lb	\$0.495
½ lbs celery	Celery \$0.99/lb	\$0.495
1 lbs onion	Onion \$0.47/lb	\$0.47
1 can of evaporated milk (12 oz each)	1 can of evaporated milk \$0.99/can	\$0.99
1 lbs egg noodles	Egg noodles \$3.29/32oz bag	\$1.645
2 cans of cream of chicken (14.5 oz each)	1 can of cream of chicken \$0.75	\$1.50
32 oz of chicken stock	Chicken stock \$0.98/14.5oz	\$2.163
		Total: \$13.79
		Total / 20 Servings=Cost Per Serving: \$0.69
		Cost Per Serving / 0.33= Menu Price: \$2.08

2. Now convert this recipe to serve the number of people in your family. For example: If you have 6 people in your family—2 parents and 4 children you will take the original amount and divide by 20 then multiply by 6. You will want to **convert everything into oz.** Remember the difference between 16 oz in 1 lb and 8 fl oz in 1 cup.

Here is the first one done for you:

2lbs chicken x16 oz=32oz of chicken /20servings =1.6 oz x 6 people= 9.6 oz

Original Recipe Amount	Divide Original by 20=amount per serving	Multiply by _____people in your family
2 lbs chicken	1.6oz	
½ lbs carrots	0.4 oz	
½ lbs celery	0.4 oz	
1 lbs onion	0.8oz	
1 can of evaporated milk (12 oz each)	0.6oz	
1 lbs egg noodles	0.8oz	
2 cans of cream of chicken (14.5 oz each)	1.45oz	
32 oz of chicken stock	1.6 oz	

You are not to read these instructions out loud or let anyone else read the instructions. You are the manager and only YOU are to direct your team. You are not allowed to cut or cook anything. You ARE allowed to give instructions, clarify, and encourage. Tell each team member their job without them talking to each other.

<p>Team Member 1:</p> <ol style="list-style-type: none"> <li>1. Wash and peel 3 potatoes</li> <li>2. Take the semi cut onion and cut in half and dice the onion.</li> <li>3. Take patted dry potatoes from team member 2 and put the onion and the potatoes in a 8x8 pan</li> <li>4. Put 8x8 pan in 425 oven</li> </ol>	<p>Team Member2:</p> <ol style="list-style-type: none"> <li>1. Take the peeled potatoes from team member 1 and dice it into ½ inch squares</li> <li>2. Strain the diced potatoes from the small bowl of water from team member 3 and pat dry with a paper towel</li> <li>3. Take the 8x8 pan from team member 1 and put oil and seasonings from team member 3 and put on top of onions and potatoes and stir</li> </ol>	<p>Team Member 3:</p> <ol style="list-style-type: none"> <li>1. Preheat oven to 425</li> <li>2. Take an onion and cut the root and tip off</li> <li>3. Take the diced potatoes from team member 2 and put them into a small bowl of water</li> <li>4. Get 2 Tbsp of oil and 1 tsp of salt and ½ tsp of pepper, and 1 tsp of oregano</li> </ol>
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Name\_\_\_\_\_

Many restaurants have the choice to make or buy already made products. Lots of things go into this decision besides cost. You will first determine the cost of both premade or the recipe. You also have to consider the cost of time and supplies to make the recipe. Consistency is also key, if people are trained differently or have different skill levels, you will have different outcomes for the product. You will also determine which product you prefer based on taste and price.

So you need to determine the cost of 1 cup of the recipe of muddy buddies and cost of 1 cup already made muddy buddies

Price out premade muddy buddies:

1. Measure the cups in the bag of premade muddy buddies:\_\_\_\_\_cups
2. The price of the entire bag of premade muddy buddies is:\$2.78\_\_\_\_\_
3. Now divide the price/#cups giving you \$\_\_\_\_\_/cup.

Now price out the recipe for muddy buddies:

4 ½ cups of corn chex (\$2.46/12 cups) \$\_\_\_\_\_/cup x 4.5 \$\_\_\_\_\_  
4 ½ cups of rice chex (\$2.46/12 cups) \$\_\_\_\_\_/cup x 4.5 \$\_\_\_\_\_  
1 cup semisweet choc chips (\$3.49/2 cups)\$\_\_\_\_\_/cup  
½ cup peanut butter (\$3.00/2 cups)\$\_\_\_\_\_/cup x .5 \$\_\_\_\_\_  
¼ cup butter (\$2.00/2 cups)\$\_\_\_\_\_/cup x .25\$\_\_\_\_\_  
1 tsp vanilla (\$2.12/6 tsp) \$\_\_\_\_\_/tsp  
1 ½ cups sifted powdered sugar (\$1.78/4 cups)\$\_\_\_\_\_/cup x 1.5\$\_\_\_\_\_  
2 ziplock bags (\$5.99/40 bags) \$\_\_\_\_\_/bag x 2 \$\_\_\_\_\_  
1 piece parchment(\$55.00/2000 sheets) \$\_\_\_\_\_/sheet  
Total cost (add up all of the amounts) \$\_\_\_\_\_

Now make the recipe

Write down the time you started\_\_\_\_\_

1. Measure the cereal in a large bowl and set aside
2. In a 1 qt microwaveable bowl, microwave chocolate chips, peanut butter, and butter uncovered for 1 minute. Stir. Microwave another 30 seconds longer or until mixture is smooth. Stir in vanilla. Pour mixture over cereal stirring until evenly coated. Put equal amounts of chocolate cereal into 2 large plastic bags
3. Add ¾ cups powdered sugar into each bag, seal bag, and shake until well coated. Spread on parchment paper and cool.

Write down the time you stopped\_\_\_\_\_

Now figure out how much time it took you to make the recipe \_\_\_\_\_ minutes/60 minutes=  
\_\_\_\_\_ hours x \$7.25 (minimum wage)=\$\_\_\_\_\_ time to make the recipe . Add this to your  
total cost of the recipe \$ \_\_\_\_\_

Now this recipe should yield about 12 cups so take your total cost and divide by 12= \$\_\_\_\_\_/cup

Price of premade muddy buddies \$\_\_\_\_\_/cup

Price of recipe muddy buddies \$\_\_\_\_\_/cup (including time)

Based on price, which one would you choose?

Based on flavor and texture, which one would you choose?

Based on appearance, which one would you choose?

Name at least 3 other factors besides price that must be considered before buying a premade product  
or making the product? (use chapter 5 if you need a hint)

- 1.
- 2.
- 3.