Edible Portion EP – As Purchased AP

1. Preheat your oven to 475.

2. Take one potato per person in your group.

3. Tare your scale. Weigh all potatoes and convert to ounces (16 oz in 1 lb) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ oz. This is your as purchased weight (AP).

4. Wash and peel all potatoes. Cut into French Fries.

5. Tare your scale. Weigh the French Fries and convert to ounces (16 oz in 1 lb) \_\_\_\_\_\_\_\_\_\_\_\_\_oz. This is your edible portion weight (EP)

6. Divide EP/AP to get your % yield. \_\_\_\_\_\_\_\_% Record this number on the white board.

7. Toss fries with 1-2 tbsp oil and some seasoning (no more than 2 tsp). Place on a parchment lined baking sheet and put in oven for 10 minutes, remove from oven and turn fries. Place back in oven for 10 more minutes.

8. According to industry standards the correct yield for potatoes is \_\_\_\_\_\_\_\_%

 Use this percent to figure the following:

 If you need 35 lbs of mashed potatoes, how many potatoes do you need to purchase? (You’ll need more than 35 lbs.) **SHOW YOUR WORK!!**

If you purchase 65 lbs of potatoes how much EP will you have? (You should have less than 65 lbs.) **SHOW YOUR WORK!!**

If the % yield for asparagus is 55% and you need 40 lbs of asparagus, how much will you need to purchase? (You’ll need more than 40 lbs.) **SHOW YOUR WORK!!**

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7. Toss fries with 1-2 tbsp oil and some seasoning (no more than 2 tsp). Place on a parchment lined baking sheet and put in oven for 10 minutes, remove from oven and turn fries. Place back in oven for 10 more minutes.

8. According to industry standards the correct yield for potatoes is 80%

 Use this percent to figure the following:

 If you need 35 lbs of mashed potatoes, how many potatoes do you need to purchase? (You’ll need more than 35 lbs.) **SHOW YOUR WORK!!**

 **35 / .80 = 43.75 lbs**

If you purchase 65 lbs of potatoes how much EP will you have? (You should have less than 65 lbs.) **SHOW YOUR WORK!!**

 **65 x .80 = 52 lbs**

If the % yield for asparagus is 55% and you need 40 lbs of asparagus, how much will you need to purchase? (You’ll need more than 40 lbs.) **SHOW YOUR WORK!!**

 **40 / .55 = 72.7 lbs**

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