

## Recipe Enlargement Standardization and Costing

### Truffled Mac and Cheese

Portions: serves 6, size: 1 Cup

For prices:

#### List of prices

1. 1% low fat milk \$5 for 1 gal. [www.safeway.com](http://www.safeway.com)
2. Onions 1.12 each. [www.safeway.com](http://www.safeway.com)
3. Bay Leaf \$5.49/12 oz (approximately 25 in a jar) [www.safeway.com](http://www.safeway.com)
4. Uncooked Elbow Macaroni \$50 for 25 lbs. [www.costco.com](http://www.costco.com)
5. All Purpose Flour \$48 for 36 lb [www.costco.com](http://www.costco.com)
6. Kosher Salt .06 for 1 oz. [www.safeway.com](http://www.safeway.com)
7. Shredded Fontina Cheese \$9.99/lb [www.rakuten.com](http://www.rakuten.com)
8. Shredded Gruyere Cheese \$1.98 per oz. [www.safeway.com](http://www.safeway.com)
9. White Truffle Oil \$11.99 for 8.5 oz [www.nuts.com](http://www.nuts.com)

Math that is used for this: price divided by the number of ounces. Then the number of ounces needed for the recipe multiplied by price per ounce= cost

In order to receive the Conversion Factor we divide new yield by old yield. 150 divided by 6= 25. Since this is an even number I see no need to round it up at all. CF= 25

## Factor Method:

Enlarge the original recipe to 150 servings by using the factor method. **Original serving size: 6 Servings 1 Cup each= 8 oz.(226g). Factor number: 25.**

Ingredients	Original recipe	Convert to weight	Multiply by factor	Convert to practical measurements
1% Low-fat milk	2.25 C	18oz	18oz.x25= 450 oz	3.5 gal + 3 oz
Onion, medium diced	2 C	16 oz	16oz.x25= 400 oz	25 Pounds
Bay Leaf, whole	1	1	25	25 Bay Leafs
Elbow Macaroni, uncooked	12 oz	12 oz	12oz.x25= 300 oz	18.75 Pounds
All-Purpose Flour	2 Tblsp.	2 Tblsp.	2T x25=50 Tblsp. 50/2= 25oz	25 Oz.
Kosher Salt	3/4 tsp.	3/4 tsp.	3/4tsp.x25= 18.75 tsp (6.25T)	3.13 oz. (6 Tblsp+3/4tsp)
Shredded Fontina Cheese	3 oz.	3 oz.	3 oz.x25= 75 oz.	75 oz. (4.7 Pounds)
Shredded Gruyere Cheese	2 oz.	2 oz.	2oz. x25= 50 oz	50 oz. (3.2 Pounds)
White Truffle Oil	1.5 tsp.	1.5 tsp.	1.5 tsp.x25=37. 5 tsp.	12.5 Tblsp

# Food Cost Form

Menu Item: Truffled Mac and Cheese

Date: 11/5/13

Number of Portions: 150

Portion Size: 8 oz.

Cost per Portion: \$1.65

Selling Price: \$5.50

Food Cost %: 30%

Ingredients	Recipe Quantity (AP) (complete only ONE column for each)			Cost		Total Cost
	Weight	Volume	Count	APC/unit (AP Cost)	Yield %	
1 % Low-Fat Milk		3.5 gal +3oz.		\$5/gal		\$17.62
Onion, whole Medium chopped	25 lbs			1.12 each whole		\$28.00
Bay Leaf, whole			25	5.49/25		\$5.49
Elbow Macaroni, uncooked	18.75 lbs			\$2/lb		\$37.50
All-Purpose Flour	25 oz.			.75/lb		\$1.17
Kosher Salt	6 Tbsp. +3/4tsp.			.06/oz		\$0.19
Shredded Fontina Cheese	4.7 lbs			9.99/lb		\$46.96
Shredded Gruyere Cheese	3.2 lbs			1.98/oz		\$101.38
White Truffle Oil		12.5 Tbsp		\$11.99/8.5 oz		\$8.82
				<b>Total Recipe Cost:</b>		\$247.13

## Costing Definitions:

Cost per Portion: The cost of each serving. Total recipe cost divided by the number of portions.

**Selling Price:** Based on the food cost percentage allowed by the budget. It's the cost per portion divided by the food cost percentage. Selling price = cost per portion/food cost % (in decimal form)

**Food Cost %:** An expression of food cost in relation to the selling price. Food cost % = cost per portion/selling price

**Recipe Quantity:** list all ingredients in one of the following: by weight, volume or count (each, bunch, case, etc.)

**APC/unit:** As purchased cost per unit is the current market price of an ingredient. Can use Safeway.com, Bi-rite, etc.

**Yield %:** The yield percentage is used to adjust the AP cost to compensate for waste/loss.

**Total cost:** The total cost of each ingredient used.

**Recipe cost:** The total of all items in the total cost column. This represents the total estimated cost of the recipe.

The Vista Room  
STANDARDIZED RECIPE FORM

**Recipe Name: Truffled Mac and Cheese** **Pan Size: 25 full size 10 by 14 inches . 2 inches deep.**

**Equipment: Large Pot (for pasta), Strainer, Medium Pot (milk, onion, bay leaf), large skillet, cheese grater, knife, wooden spoon.**

**Total Yield/Portions: 150**  
**Portion size: 8 oz.**

**Cooking Temperature: 450 degrees**  
**Internal Temperature: 150 degrees**  
**Cooking Method: Broil**

**Portion Utensils: Large Spatula** **Cooking Time: 35 minutes**

**Total Preparation Time: 20 minutes**

Ingredients	Volum e	Weight	Count	Preparation Instructions
1% Low-Fat Milk. (divided)	3.5 gal + 3oz.			1. Take half of the milk and place in a large saucepan.
Whole onion, chopped (4's)		25 lbs.		2. Roughly chop onions and place in saucepan with milk.
Bay Leaf, whole			25	3. Heat Milk, onion, and bay leaf in a large saucepan until tiny bubbles form on edges. Cover and remove from heat for 15 minutes.
Elbow Macaroni, uncooked		18.75 lbs		4. Cook pasta till done and strain.
All-Purpose Flour		25 oz.		5. Strain milk mixture through a colander over a bowl, discard solids. Return milk to saucepan over medium heat. Combine remaining milk and flour in a small bowl stirring with whisk. Bring to a boil, cook one minute and remove from heat.

Kosher Salt		6 Tblsp + 3/4 tsp.		6. Stir salt into warm mixture. Take off the heat and allow it to cool to 155 degrees.
Fontina Cheese, shredded		4.7 lbs		7. Gradually add fontina stirring until cheese melts.
Gruyere Cheese, Shredded		3.2 lbs		8. Gradually add Gruyere and stir until cheese melts.
White Truffle Oil	12.5 Tblsp.			9. Add the cooked pasta and Truffle oil. Spoon mixture into the glass baking dishes. Preheat the broiler and broil for 2 minutes or until golden brown.

### Works Cited

“Truffled Mac and Cheese” Recipe by Ann Taylor Pittman. *Cooking Light*

[www.costco.com](http://www.costco.com)

[www.nuts.com](http://www.nuts.com)

[www.rakuten.com](http://www.rakuten.com)

[www.safeway.com](http://www.safeway.com)