



**Task Title: Cook Yield Test Form**

OALCF Cover Sheet – Learner Copy

**Learner Name:** \_\_\_\_\_

**Date Started:** \_\_\_\_\_

**Date Completed:** \_\_\_\_\_

**Successful Completion:** Yes  No

**Goal Path:** Employment  Apprenticeship

Secondary School  Post Secondary  Independence

**Task Description:** The learner will calculate and compare yields for ingredients cooks would use in a recipe.

**Main Competency/Task Group/Level Indicator:**

- Find and Use Information/Interpret documents/A2.1
- Understand and Use Numbers/Manage money/C1.1
- Understand and Use Numbers/Use measures/C3.2

**Materials Required:**

- Pen/pencil and paper and/or digital device
- Calculator or digital device with calculator function

## Learner Information

Cooks calculate and compare yields of quantities of ingredients used in recipes by calculating the difference between AP (As Purchased) and EP (Edible Portion) in order to accurately write recipe instructions.

Scan the "Yield Test Form".

<b>Yield Test Form</b>	
Item Name: <input style="width: 200px;" type="text" value="Roast Pork Loin"/>	Test Number <input style="width: 50px;" type="text" value="12"/> Date <input style="width: 100px;" type="text" value="12-Mar-13"/>
Cooking Temperature: <input style="width: 100px;" type="text" value="275F"/>	
Net Raw Weight: (1) <input style="width: 80px;" type="text" value="4.35"/> kg	AP Price: (2) <input style="width: 60px;" type="text" value="\$ 4.55"/> per kg
Total net cost: (3): <input style="width: 100px;" type="text" value="\$ 19.79"/>	
Cooked weight as served <input style="width: 80px;" type="text" value="3.49"/> kg (4)	
Cooked cost per kg (3÷4) <input style="width: 80px;" type="text" value="\$ 5.67"/> (5)	
Shrinkage: (1-4) <input style="width: 80px;" type="text" value="0.86"/> kg (6)	
% of shrinkage:(6÷1) x 100 <input style="width: 80px;" type="text" value="19.770%"/> (7)	
Yield %:(4÷1) x 100 <input style="width: 80px;" type="text" value="80.230%"/>	
Yield Factor: (1÷4) <input style="width: 80px;" type="text" value="1.25"/>	
Cooked Weight Portion Size <input style="width: 80px;" type="text" value="0.225"/> kg (8)	
# of Calculated portions(4÷8) <input style="width: 80px;" type="text" value="15.511"/> (9)	
# of Actual portions <input style="width: 80px;" type="text" value="15"/> (10)(whole portions)	
Cost per portion(3÷10) <input style="width: 80px;" type="text" value="\$ 1.32"/>	
Yield Test Performed By: <input style="width: 200px;" type="text"/>	

## Work Sheet

**Task 1: What is the AP price for Roast Pork Loin.**

Answer:

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**Task 2: A recipe calls for a total of 24 portions of roast pork loin. Use the "Cooked Weight Portion Size" and calculate the total amount of cooked weight.**

Answer:

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**Task 3: On a different day the total net cost is \$24.82. Calculate the cost per portion.**

Answer:

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**Task 4: Use the Yield Test form and calculate the number of actual portions this product would yield if the cooked weight as served was 4.15 kg and the portion size was .211 kg.**

Answer:

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Task Title: YieldTestForm\_A\_A2.1\_C1.1\_C3.2

**Task 5: If the net raw weight changed to 4.83 kg and the shrinkage changed to 1.04 kg, calculate the percentage of shrinkage.**

Answer:

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