

OALCF Tasks for the Apprenticeship Goal Path: Prepared for the Project, *Developing Best Practices for Increasing, Supporting and Retaining Apprentices in Northern Ontario (2014)*

OALCF Task Cover Sheet

Task Title: Cook Yield Test Form

Computer with internet access

Learner Name:	
Date Started:	Date Completed:
Successful Completion: Yes No	
Goal Path: Employment Apprenticeship ✓	Secondary School Post Secondary Independence
Task Description: Calculate and compare yield	s in ingredients cooks would use in a recipe. Calculate
conversions.	
Commenters	Tools Consum(s)
Competency:	Task Group(s):
A: Find and Use Information	A2: Interpret documents
C: Understand and Use Numbers	C1: Manage money
	C3: Use measures
	C4: Manage data
	D2: Use Digital Technology
Level Indicators:	
A2.1: Interpret very simple documents to loca	te specific details
C1.1: Compare costs and make simple calcula	·
C3.2: Use measures to make one-step calcula	
•	nake summary calculations, and represent data
D2: Use Digital Technology	mane sammary carcalations, and represent acta
Performance Descriptors: see chart on last pag	e
Materials Required:	
Pencil & paper	
 Calculator 	
 Yield Test Form – attached 	

Task Title: Cook Yield Test Form

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. Look at the Yield Test Form.

Learner Information and Tasks:

- **Task 1:** Highlight, underline, or circle the AP price.
- **Task 2:** The cooked weight as served for roast pork loin is 3.49 kilograms (kg). Calculate the cooked weight as served in pounds. Use the internet to locate a conversion calculator.
- **Task 3:** The cooking temperature for roast pork loin is 275 degrees Fahrenheit (F). Calculate the cooking temperature for roast pork loin in Celsius. Use the internet to locate a conversion calculator.
- **Task 4:** 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.
- **Task 5:** On a different day the total net cost is \$24.82; calculate the cost per portion.
- **Task 6:** Use the Yield Test form; 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.
- **Task 7:** If the net raw weight changed to 4.83 kg and the shrinkage changed to 1.04 kg, calculate the percentage of shrinkage.

Yield Test Form					
Item Name:	Roast Pork Loin		Test Number	12 Date	12-Mar-13
Cooking Temperature:	275F				
Net Raw Weight: (1)	4.35	kg	AP Price: (2)	\$ 4.55 per kg	
			Total net cost: (3):	\$ 19.79	
Cooked weight as served	3.49	kg (4)			
Cooked cost per kg (3÷4)	\$ 5.67	(5)			
Shrinkage: (1-4)	0.86	kg (6)			
% of shrinkage:(6÷1) x 100	19.770%	(7)			
Yield %:(4÷1) x 100	80.230%				
Yield Factor: (1÷4)	1.25	r			
Cooked Weight Portion Size	0.225	kg (8)			
# of Calculated portions(4÷8)	15.511	(9)			
# of Actual portions	15	(10)(w	hole portions)		
Cost per portion(3÷10)	\$ 1.32				
Yield T	est Performed By:			1	

Task Title: Cook Yield Test Form Answer Key

Task 1: \$4.55 (top right side of document)

Task 2: Open the internet

Use a search engine, such as Google, and search "kilograms to pounds calculator"

The formula to convert kilograms to pounds is #kg x 2.2 = # of pounds

3.49 kg x 2.2 = 7.678

7.678 lbs

Task 3: Open the internet

Use a search engine, such as Google, and search "Fahrenheit to Celsius calculator"

The formula to convert Fahrenheit (F) to Celsius (C) is: $(\#F - 32) \times 5/9 = C$

 $(275-32) \times 5/9 = C$

 $(243) \times 5/9 = C$

135 = C

135 Celsius

Task 4: 0.225/each x 24 = 5.4kg

5.4 kg

Task 5: \$24.82/15 (number of actual portions) = \$1.65

Cost per portion is \$1.65

Task 6: Recognize that 'cooked weight as served' divided by 'cooked weight portion size' equals the

'number of actual (whole) portions'.

4.15 / 0.211 = 19.668

Recognize that 19.668 is not a full portion

19 actual portions

Task 7: Recognize that 'shrinkage' (list item 6) divided by 'net raw weight' (list item 1) times 100 equals

percent as shrinkage.

1.04 / 4.83 x 100 = 21.532

21.532 %

Task Title: Cook Yield Test Form

	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
A2.1	scans text to locate information			
	makes low-level inferences			
	follows the main events of descriptive, narrative and informational texts			
	begins to identify sources and evaluate information			
C1.1	 adds, subtracts, multiplies and divides whole numbers and decimals 			
	identifies and performs required operation			
	follows apparent steps to reach solutions			
	 interprets and represents costs using monetary symbols and decimals 			
	rounds to the nearest dollar			
	 uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation) 			
C3.2	 calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers 			
	 converts units of measurement within the same system and between systems 			
	 chooses and performs required operation(s); may make inferences to identify required operation(s) 			
	selects appropriate steps to solutions			
	• interprets, represents and converts measures using whole numbers, decimals, percentages, ratios and simple, common fractions (e.g. ½, ¼)			
	 uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation) 			
C4.2	 calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers 			

Learn	er Co	omments		
Learn	er Co	omments		
Learne	er Co	omments		
This tas	sk:	was successfully completed needs to be tried aga	nin	
		software help menu)		
	•	performs simple searches using keywords (e.g. internet,		
	•	begins to identify sources and evaluate information		
	•	makes low-level inferences to interpret icons and text		
D2	•	selects and follows appropriate steps to complete tasks		
		calculator, repeating a calculation, using the reverse operation)		
	•	uses strategies to check accuracy (e.g. estimating, using a		
	•	selects appropriate steps to solutions		

chooses and performs required operation(s); may make