Chef's book of formulas, yields, and sizes  [1996]

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Abstract

Discusses the issues surrounding yields, such as serving size, the accepted amount of trim and waste, the quality and size of the food purchased, the time of year (with regard to fresh products), cooking methods, etc. Covers the form(s) in which the food is available (such as canned, fresh, dehydrated, frozen), and the packs and sizes most likely to be purchased by foodservice operators. Lists suggested serving sizes and the number of servings that are reasonably obtainable from the most common packs and sizes. Contains a series of entries listing the sizes and volumes of bottles, cans, scoops, steam-table pans, etc. Gives calorie counts for the suggested serving sizes when possible, and lists formulas for commonly prepared items that are composed of ingredients requiring measurement or scaling for best results.
Start by marking “Chef's Book Of Formulas, Yields, And Sizes” as Want to Read: Want to Read saving... Want to Read. Packed with informative, easy-to-read tables and surprisingly diverse entries, this book will broaden the knowledge of seasoned chefs and novices alike. Get A Copy. Kindle Store.