RECIPE CONVERSIONS

ADJUSTING THE RECIPE

Key Terms:

- *Standardized Recipe*

- *Yield*

- *Conversion Factor*

Adapted from a ProStart ppt

Standardized Recipe:

A recipe or formula that can be easily duplicated by a number of individuals and still achieve the same result.

ADJUSTING THE RECIPE

Recipes usually tell you how many servings they make. But sometimes you will want to make a different number of servings. When this happens, you must adjust the amount of each ingredient in the recipe.

- Start your notes

ADJUSTING THE RECIPE

Yield (Original):

The total amount that a recipe produces.

Desired Yield:

The amount you want to make.

"Changing the Yield"

Conversion Factor:

The number you multiply each Ingredients.

INCREASING OR DECREASING A RECIPE YIELD

- If more, or larger, servings are needed than the recipe will yield, it is necessary to **_increase_** the amounts of ingredients used.

- If less, or smaller, servings are needed, one can either **_decrease_** the amounts of ingredients used OR prepare the recipe as indicated and have leftovers.

INCREASING OR DECREASING A RECIPE YIELD, CONTD.

- When increasing or decreasing the yield and ingredients in recipes, it is usually necessary to make additional changes in:

  - Equipment size

  - Equipment shape

  - Cooking temperature

  - Cooking time

INCREASING OR DECREASING A RECIPE YIELD

- The **steps for changing a yield** are:
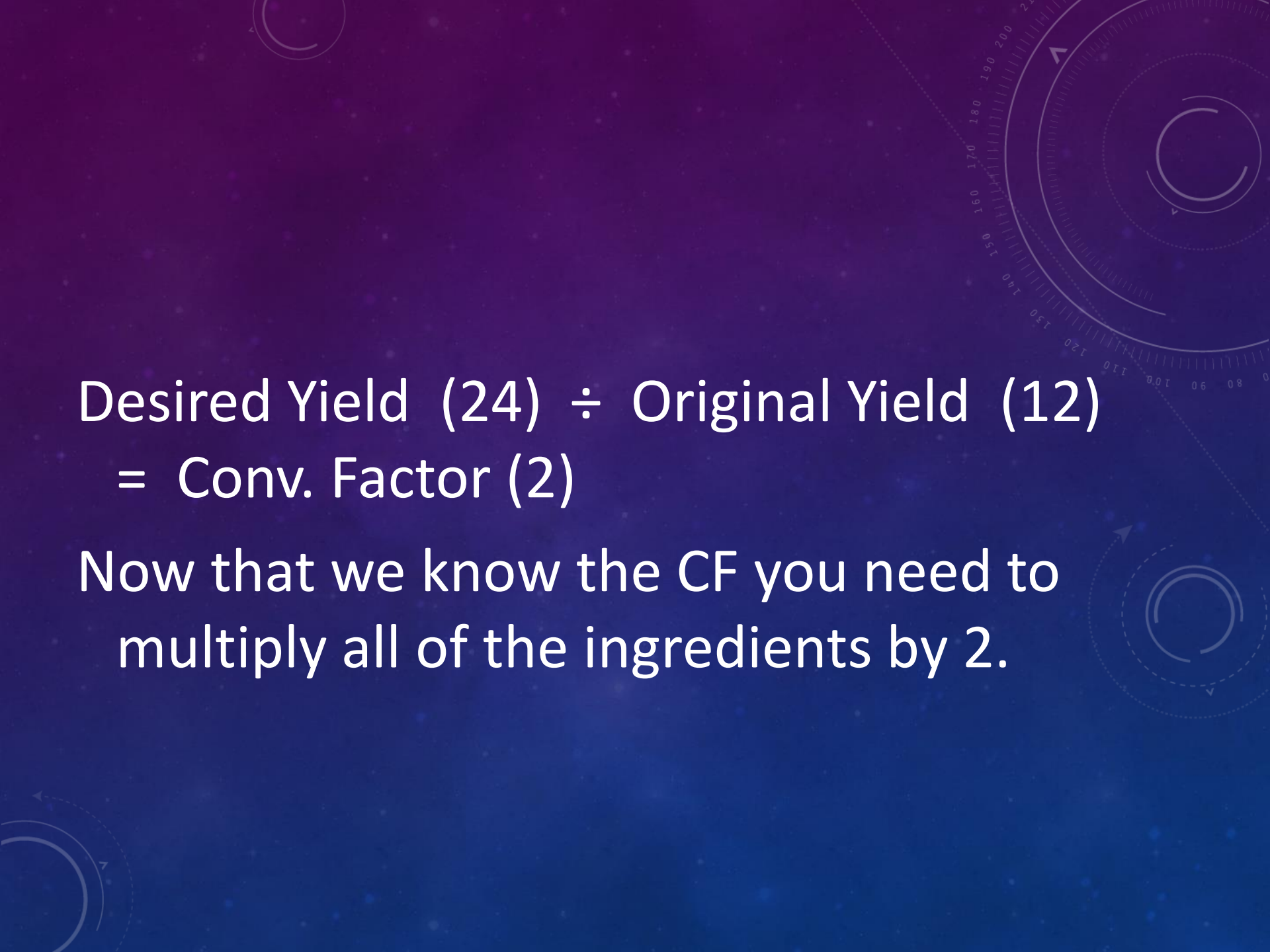 1. Divide the _desired yield_ by the recipe's _original yield._ The result is called the ***conversion factor.***
  2. Multiply **all** recipe ingredients by the conversion factor.
  3. Convert the measurements into logical, manageable amounts.

Before you can do step 1 you need to determine the yield:

How many do you need?

Once you have the desired yield follow the formula.

- What is the original yield?
- What is the desired yield?

STEP # 1:

- Divide the *desired yield* by the recipe's *original yield.*

Desired Yield   =   Conv. Factor

Original Yield

- Multiply **all** recipe ingredients by the conversion factor.

- Convert the measurements into logical, manageable amounts.

EXAMPLE

- Helen wants to double a recipe for her family gathering.
- Recipe yields 12 servings.
- This is called the _____?
- She needs to make 24 servings.
- This is called the _____?

Desired Yield (24) $\div$ Original Yield (12) = Conv. Factor (2)

Now that we know the CF you need to multiply all of the ingredients by 2.

- Before you start remember all answers must be measurable.

    1c, 1/2c, 1/3c, 1/4c, 1T, 1t, 1/2t, 1/4t

- Decimals

    .25 = ¼   .33 = 1/3

    .50= ½   .66 = 2/3

    .75 = ¾   .125 = 1/8

RECIPE BROWNIES
ORIGINAL YIELD 12; DESIRED YIELD 24

Ingredients

1 cup butter

¼ cup cocoa

2 cups sugar

4 eggs

1 ½ cups flour

½ tsp. salt

2 tsp. vanilla

- 1 X 2 = 2 cups
- ¼ (.25) X 2 = ½ cup
- 2 X 2 = 4 cups
- 4 X 2 = 8
- 1 ½ (1.5) X 2 = 3 cups
- ½ (.5) X 2 = 1 tsp.
- 2 X 2 = 4 tsp. Change to 1 T. & 1 tsp.

Why did we do this?

LET'S TRY ANOTHER RECIPE

- Original Yield 12
- Desired yield is 36
- What is the conversion factor?

    Answer is 3

- 1 c. margarine
- ¾ c. brown sugar
- ¾ c. white sugar
- 1 t. vanilla
- 2 eggs
- 2 ½ c. flour
- 1 t. baking soda
- 1t. salt
- 2c. chocolate chips

- 1 c. X 3 = 3 cups
- ¾ c. (.75) X 3 = 2.25 (2 ¼ c.)
- ¾ c. (.75) X 3 = 2.25 (2 ¼ c.)
- 1 t. X 3 = 3 tsp. (1 T.)
- 2 eggs X 3 = 6 eggs
- 2 ½ c. (2.5) X 3 = 7.5 (7 ½ C.)
- 1 t. X 3 = 3 tsp. (1 T.)
- 1 t. X 3 = 3 tsp. (1 T.)
- 2 c. X 3 = 6 c.

DECREASING A RECIPE
ORIGINAL YIELD 48; DESIRED YIELD 24
(DY) 24 ÷ (OY) 48 = (CF) .5

5 cups flour

2 ½ cups sugar

3 T. butter

½ cup milk

2 tsp. baking soda

¼ cup coca

5 C. X .5 = 2.5 (2 ½ C.)

2 ½ (2.5)C. X .5 = 1.25 (1 ¼ C.)

3 T. X .5 = 1.5 (1 ½ T.)

½ (.5) C. X .5 = .25 (¼ C.)

2 tsp. X .5 = 1 tsp.

¼ (.25) C. X .5 = .125 (⅛ C.)

- 4 dozens = 48 cookies
- 60 cookies = 5 dozen

- When working w/ dozens always convert new and old amounts to individuals cookies or dozens before you start to convert the recipe.

IN REVIEW

1. Calculate Original Yield

2. Calculate Desired Yield

3. "DO"—Desired / Original

4. Multiply ingredients by conversion factor