

Name: _____

AM

PM

Yield Percentages

Define: The percent of the As Purchased amount that is edible.

Formula:
$$\text{Yield Percentage} = \frac{\text{Edible Portion Quantity}}{\text{As Purchased Quantity}}$$

$$\text{Edible Portion Quantity} = \text{As Purchased Quantity} - \text{Trim}$$

*Remember that not all trim is waste – some may be used in vegetable stock.

Let's practice a couple before going to the kitchen.

Example 1: You purchase 50 pounds of potatoes. After trimming you have 42.5 pounds of cleaned-peeled potatoes, leaving approximately 7.5 pounds of trim. What is the yield percentage?

Example 2: You purchase 6 heads of bib lettuce. Each head weighs 6 ounces. After cleaning the lettuce, you have 1.8 pounds of edible lettuce. What is the yield percentage?

Example 3: You purchase 25 pounds of sweet potatoes. After cleaning the potatoes, there are 6.25 pounds of peels. What is the yield percentage?

Example 4: You have determined the yield percentage of shallots to be 89%. How much do you need to purchase for a recipe requiring 2 pounds of shallots?

In the kitchen:

1. Weigh your item. _____
2. Trim your item.
3. Record the amount of trim and the amount of edible quantity.

Trim: _____

Edible Quantity: _____

4. Calculate the yield percentage.

5. You've purchased 12 pounds of your item. What is the edible portion quantity based on your findings?

6. Use your yield percentage to determine the as purchased amount needed for a recipe requiring 5 pounds of your item.

7. How much would you need to purchase if the recipe requires 7.5 pounds?

