How to determine Conversion Factor

Step #1

* Determine original yield
* Determine desired yield

 DESIRED YIELD =Conversion Factor

ORGINAL YIELD (Scaling Factor)

Example:

White Chili

Scale up from 6 to 20 servings

20(Desired Yield)/

6 (Current Recipe Yield) = 3.33

Step #2

* Multiply all recipe ingredients by conversion factor
* EXAMPLE:
* 48 oz Ground Turkey x 3.33 Conversion Factor = 159.84 oz
* Simply and Round
* Ground Turkey

159.84 oz / 16 oz per pound (lb)= 9.99 lbs or 10 lbs use in recipe

Portion size conversion

* The original recipe yields 70 portions (1/4 cup each); the restaurant manager desires 70 portions ( 3/4 cup each).
* Step 1: Calculate adjustment factor:
	+ - Desired Portions (x) Portion Size
		- Original Portions (x) Portion Size=
			* 70 (.75) 52.50 cups
			* 70 (.25) 17.50 cups
			* =3
* Step 2: Multiply the quantity of ingredients in the original recipe by the adjustment factor.

Example: 1/2 pound (8 ounces) of flour is specified in the original recipe.

8 ounces x 3.0 24 ounces

(original amount) (adjustment factor) (new recipe)

Changing the number of portions and portion sizes

The original recipe yield 50 portions (1/4 cup each); the chef desires 75 portions (3/4 cups each)

Step 1: Calculate adjustment Factor:

Desired Portions (Portion size)

Original portions (portion size)

 = 75(.75)

 50(.25)

 = 56.25 cups

 12.50 cups

 = 4.5

Step 2: Multiply the quantity of ingredients in the original recipe by the adjustment factor.

 Example: ½ pound (8 ounces) of flour is specified in the original recipe.

8 ounces x 4.5 = 36 ounces ( 2lbs. 4oz new recipe)

Original amount adjustment factor