Converting Standardized Recipes

Calculate the conversion factor for each recipe. Round conversion to nearest cooking fraction.

Formula to increase or decrease yield:

New Yield ÷ Old Yield = Conversion Factor Old Yield x Conversion Factor = New Yield

1. 2-Step Chicken Yield: Serves 4 New Yield: 16

Ingredient	Quantity	Conversion Factor	New Quantity
Vegetable oil	1 Tablespoon		
Boneless chicken breast halves	4		
Cream of chicken soup (10 ounces)	1 can		
Water	½ cup		

2. "Super Drink" Smoothie Yield: Serves 12 New Yield: 75

Ingredient	Quantity	Conversion Factor	New Quantity
Strawberries, sliced	4 cups		
Peaches, canned, drained	2 cups		
Yogurt, plain, low-fat	4 cups		
Lemon juice	2 Tablespoons		
Bananas	½ cup		

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3. "Tasty Tenders" Chicken Tenders Yield: Serves 25 New Yield: 90

Ingredient	Quantity	Conversion Factor	New Quantity
Chicken, boneless skinless breasts or thighs	3.5 lbs.		
Wheat bran cereal, crushed	3 ¾ cups		
1% (low-fat) or fat-free milk	2.5 cups		
Olive or canola oil	5 Tablespoons		

4. Cornbread Yield: Serves 100 New Yield: 24

Ingredient	Quantity	Conversion Factor	New Quantity
Enriched all-purpose flour	2 lbs.		
Cornmeal	2 lbs.		
Sugar	10 ½ oz.		
Baking powder	2 oz.		
Salt	2 ½ teaspoons		
Frozen whole eggs, thawed or fresh	10 ½ oz.		
Instant nonfat dry milk, reconstituted	7 ½ cups		
Vegetable oil	1 cup		
Reduced fat cheddar cheese, shredded	1 lb. 8 oz.		