

Jeannine

BRIGHAM YOUNG UNIVERSITY  
NDFS 374 - Fall 2011  
IN CLASS RECIPE ADJUSTMENT ASSIGNMENT

The purpose of this assignment is to familiarize you with recipe adjustment using various resources. Many facilities have a foodservice management computer program, such as Computrition. However, you may also be employed in a facility without a formal foodservice management program. In these instances, spreadsheet programs such as Excel are readily available. Through this assignment, you will learn how to adjust recipes by hand, and by using Computrition.

Adjust the following recipe for 84 portions. Use recipe adjustment information from p. 188-189 F.O. to complete your assignment.

Food for 50

X 2.625

1. Adjust the recipe from 32 to 84 for the same portion size, using the factor method.
2. You will need to use the following information to complete your assignment:

1 lb. eggs = 9 large eggs  
1 oz. salt = 1 ½ Tbsp  
1 lb. mayonnaise = 2 cups  
1 lb. lemon juice = 2 cups

*Sandwich Filling, Chicken – 32, 4.6 oz. portions*

INGREDIENTS			PROCEDURE
Raw Chicken Breast	7 lb. 12 oz. 7.75 lbs		Cook chicken and cut into ½-inch cubes. Chill.
Eggs, whole, in shell	7 each .78 lbs		Boil, peel and dice eggs.
AP Celery bunch	2 lb. 5 oz. 2.3 lbs		Wash and prepare celery, then dice. Combine with all other ingredients. Mix lightly. Chill. Serve with a No. 8 dipper.
Minced onion	1.3 oz. 1.3 oz		
Salt	1 ½ Tbs. 1 oz		
Mayonnaise	2 ½ cups 1.25 lbs		
Lemon Juice	2 Tsp. .33 oz		

20.4\* → 20\* 6oz  
2.1\* → 19 eggs  
6.0\* → 6\* 2oz  
3.4oz → 3.4 oz  
2.6 oz → 4 Tbs  
3.3\* → 6 ½ cups  
.9 oz → 5 ¼ Tsp

**Notes for Factor Method**

- 1) Refer to table 6.3 (in FO) to convert recipe amounts to decimal units.
- 2) Only one decimal place is used in a recipe unless the original amount is less than one pound, then use two decimal places.
- 3) In final step, convert eggs to each, salt to measure, mayonnaise to measure, and lemon juice to measure.

## Computrition Recipe Adjustment

**This segment of your assignment will involve printing a Ziti recipe from Computrition for serving sizes 24, 48, and 72.**

1. Follow directions for logging on to Computrition:  
**In the bottom left screen select:**  
Start  
Programs  
Computrition  
Hospitality Suite  
Hospitality Suite  
  
Login: Labusers  
Password: pencourt  
User: BYU  
Host: hs
2. Once you are logged into Computrition, click "Recipes."
3. Click "Edit/Review" in the upper-left corner.
4. Type "Baked Ziti" in the "Enter Selection" box and press Enter.
5. Click on the "Ingreds/Method" folder.
6. The Ziti recipe should now appear on the screen.
7. Click "Print" (found just beneath the recipe).
8. Make sure that "Print method below the ingredients" is selected under the "Options" box.
9. Click the "Quantify" box and then click "Multiple Yields."
10. Under the boxes labeled 1, 2, 3, enter 24, 48, and 72 respectively.
11. Click "OK."
12. Click "Print."
13. The recipe with all three quantities will automatically be printed.
14. Attach printed pages to your assignment.

## Baked Ziti

Category: Entrees:Meat:Beef  
Master Ref:

Portion: 12 oz ladles

Step	Ingredients	24 Servings Amount	48 Servings Amount	72 Servings Amount
1	Water	2 gal 1 qt 1/2 cup	4-1/2 gal 1 cup 2 tbsp	6-1/2 gal 1 qt 1-3/4 cup
	Salt	2-1/4 tsp	1 tbsp 1-1/2 tsp	2 tbsp 3/4 tsp
	Oil,Corn,Salad	2-1/4 tsp	1 tbsp 1-1/2 tsp	2 tbsp 3/4 tsp
	Pasta, Penne, Dry	1 lb 11-1/2 oz	3 lb 6-3/4 oz	5 lb 2-1/4 oz
2	Onion,Fresh,Pre-Chopped	2 lb 3-3/4 oz	4 lb 7-2/3 oz	6 lb 11-1/2 oz
	Beef,Ground,Bulk,Raw	4 lb 7-2/3 oz	8 lb 15-1/3 oz	13 lb 7 oz
3	Tomatoes,Canned,Diced,Drained	7 lb 9-1/2 oz	15 lb 2-3/4 oz	22 lb 12-1/4 oz
	Sauce, pomodoro	6 lb 13-3/4 oz	13 lb 11-1/2 oz	20 lb 9-1/8 oz
	Garlic Powder	1 tbsp 1 tsp	2 tbsp 2 tsp	1/4 cup
	Oregano,Dried,Leaf,Whole	2-1/4 tsp	1 tbsp 1-1/2 tsp	2 tbsp 3/4 tsp
	Pepper,Cayenne	1/2 tsp	1-1/8 tsp	1-3/4 tsp
	Basil,Dried,Leaves	1 tbsp 2-1/8 tsp	3 tbsp 1-1/4 tsp	1/4 cup 1 tbsp 1/2 tsp
	Sugar,Granulated	2 tbsp 1/4 tsp	1/4 cup 1/2 tsp	1/3 cup 2-3/4 tsp
	Salt	2 tbsp 1/4 tsp	1/4 cup 1/2 tsp	1/3 cup 2-3/4 tsp
4	Pan Savers	1-2/3 each	3-1/3 each	5 each
	Cheese,Mozzarella,Pre-Shredded	1 lb 9-2/3 oz	3 lb 3-1/4 oz	4 lb 12-3/4 oz
5	Cheese,Mozzarella,Pre-Shredded	1 lb 9-2/3 oz	3 lb 3-1/4 oz	4 lb 12-3/4 oz

1

### PREPREP:

12 servings of Ziti fit into one full medium hotel pan.

Pasta: In the steam jacketed kettle, bring water to a rapid boil. Add salt and oil. Using the pasta insert, stir in uncooked pasta. Cook until al dente, about 10 minutes. Drain and cover with COLD water until ready to use.

2

Saute onions and ground beef in the tilting skillet until beef is browned and reaches at least 155 F. Drain off the fat.

## Baked Ziti

Category: Entrees:Meat:Beef  
Master Ref:

Portion: 12 oz ladles

- 3 Measure the correct amount of diced tomatoes then, using a strainer or slotted hotel pan, **drain the liquid from tomatoes** before adding it to the ground beef. Add diced tomatoes, marinara, garlic powder, oregano, cayenne pepper, basil, sugar and salt. **Make sure to use dried oregano NOT ground oregano.** Simmer covered 10 -20 minutes. Gently stir in cooked noodles.
- 4 Line full medium hotel pans with pan savers and then spray with pan spray. Layer as follows: equally divide HALF of the tomato and noodle mixture among pans. Equally distribute the cheese from Step 4 among the pans. Equally divide the remaining noodle mixture among the pans and layer on top of noodles and cheese. Place in blast chiller. Once cooled cover with aluminum foil, label Baked Ziti and place in walk in cooler.
- 5 **DAY OF SERVICE:**  
Preheat oven to 350°F. Bake covered with foil for 60-70 minutes until 155°F. Remove pans from oven and take off foil. Evenly divide cheese from Step 5 and sprinkle over noodle mixture. Return to oven uncovered and cook an additional 5-10 min until cheese is melted and golden.
- 6 Serve 2-6 oz spoodles. Have a spoon on serving line to scrap out the spoodle.