

Potatoes Mashed

Production Date: Sunday, 10/1/00

Production Shift: Lunch

Times

Prep Time: 10 Min
Cooking Time: 10 Min

Temperatures

Cooking Temp: 200°F
Internal Temp:

Production Amount

Yield: 5 H Pan 6"
Portions: 375 1/2 Cup

Ingredients and Instructions

User-specific format.

Water 10 Gallons

Pour Boiling water into mixing bowl.

Potato Pearls 17 Pound + 8 Ounce

Using whip attachment, set mixer on low speed and gradually add potato pearls. Scrape bowl and whip until fluffy.

Margarine Solids 1 Pound + 4 Ounce

Iodized Salt 3/4 Cup + 3 Tablespoon

Add Margarine and Salt. Reheat to serving temperature. Serve with a #8 scoop.

HACCPCook to minimum internal temperature of 165°F.

Flexible units of measure result in logical units within recipes.

HACCP Instructions are imbedded.

Distribution

		Yield	[Actual]	Portions	[Actual]	Serving Pan/Utensil
Main Cafeteria Service Unit						
Sunday, October 01, 2000	Lunch	2.33 H Pan 6"	<input type="text"/>	175 1/2 Cup	<input type="text"/>	Half Pan 6" #8 Scoop (4-5 oz)
Patio Grill Service Unit						
Sunday, October 01, 2000	Lunch	1.93 H Pan 6"	<input type="text"/>	145 1/2 Cup	<input type="text"/>	Half Pan 6" #8 Scoop (4-5 oz)
[OVERPRODUCTION]						
	Lunch	0.73 H Pan 6"	<input type="text"/>	55 1/2 Cup	<input type="text"/>	Half Pan 6" #8 Scoop (4-5 oz)

Requirements Worksheet

Worksheet Date: 1/29/01

End Date: 1/30/01

Inventory Center: Main Kitchen Production Unit

Menu-driven and inventory-driven purchasing requirements are consolidated by purchase group.

Purchase Group

Item Name	Order Qty	Calc Requirement	Purchase Unit	On Hand	On Order	Committed	Par Level	Reorder Pt	Linked
<i>Eggs and Dairy Products</i>									
Milk Lowfat 2% Gallon	6.00	6.00	Gallon	0.00	0.00	6.00			
Milk Skim 8 oz Ind	268.00	268.00	Half Pint	(4.00)	0.00	264.00			Y
Milk Whole 8 oz Ind	268.00	268.00	Half Pint	(4.00)	0.00	264.00			Y
<i>Soups and Soup Bases</i>									
Base Beef	0.00	0.00	12/16 OZ	3.92	0.00	0.00	2	1	Y
Base Chicken	0.00	0.00	12/16 OZ	0.58	0.00	0.08			Y
Base Cream Soup	2.00	1.83	6/1#	0.17	0.00	2.00			Y
Soup Cream of Mushroom Cond	2.00	1.08	12/#5	0.67	0.00	1.75			Y
<i>Gelatin, Pudding and Custard</i>									
Pudding Mix Vanilla Instant	0.00	0.00	12/12 OZ	0.58	0.00	0.17			Y
<i>Bread Items</i>									
Bread Italian	0.00	0.00	20/14 OZ	0.55	0.00	0.35			Y
Bread White Slice	4.00	4.00	6/32 OZ	6.17	0.00	4.17	6	3	Y
Bread Whole Wheat Slice	2.00	1.33	6/32 OZ	0.67	0.00	2.00			Y
Bun Hamburger	4.00	3.50	8/12 CT	0.50	0.00	4.00			Y
Muffin English Fz	2.00	2.00	72/2.5 OZ	0.00	0.00	2.00			Y
<i>Fresh Fruits</i>									
Banana Green Tip Color	2.00	2.00	1/40#	1.00	0.00	2.00	2	1	Y
Oranges Fresh	1.00	1.00	1/113 CT	0.00	0.00	1.00			Y
Strawberries Fresh	2.00	2.00	12/1 PT	0.00	0.00	2.00			Y
<i>Pork and Pork Products</i>									
Bacon Sliced Lay Out 18/22 ct	2.00	2.00	1/15#	0.00	0.00	2.00			Y
Pork Chop Center Cut AP	2.00	2.00	32/5 OZ	0.00	0.00	2.00			Y
Pork Cubes Raw	2.00	1.50	2/5#	0.00	0.00	1.50			Y
Sausage Patty	1.00	1.00	80/2 OZ	2.00	0.00	1.00	2	1	Y
Sausage Smoked Rope	4.00	4.00	1/6#	0.00	0.00	4.00			Y
<i>Poultry and Poultry Products</i>									
Chicken Cooked Pulled	1.00	1.00	1/10#	0.00	0.00	1.00			Y
Chicken Thigh IQF	3.00	2.50	1/10#	0.50	0.00	3.00			Y
Turkey Breast RTC	1.00	0.26	4/13-14#AVG	0.24	0.00	0.50			Y

Total line items for this Requirements Worksheet: 162

On-hand, On-order, and Committed figures provide the complete status of each item.

Main Kitchen Production Unit

Advance Preparation List

Preparation Date: Saturday, September 30, 2000
 Preparation Area: **Vegetable Prep**

<u>Issue Qty/Unit</u>	<u>Prod Date</u>	<u>Production Shift</u>	<u>Recipe Qty/Unit</u>	<u>Recipe</u>
Carrots Bulk				
<i>Peeled and Chopped Fine</i>				
0.05 25 lb case	10/1/00	Lunch	1.00Pound	Chicken Paprika
0.05 25 lb case	Total for Lunch			
0.05 25 lb case	Total for	<i>Peeled and Chopped Fine</i>		
<i>Peeled and Sliced</i>				
0.05 25 lb case	10/1/00	All Day	1.34Pound	Soup Minestrone
0.05 25 lb case	Total for	All Day		
0.09 25 lb case	10/1/00	Lunch	1.69Pound	Beef Stew
0.09 25 lb case	Total for Lunch			
0.14 25 lb case	Total for	<i>Peeled and Sliced</i>		
<i>Shredded</i>				
0.23 25 lb case	10/1/00	All Day	4.44Pound	Salad Tossed with Dressing
0.23 25 lb case	Total for	All Day		
0.23 25 lb case	Total for	<i>Shredded</i>		
0.42 25 lb case	Total for	Carrots Bulk		
Celery				
<i>Chopped</i>				
2.25 Head	10/1/00	Lunch	1.00Pound	Chicken Paprika
1.40 Head	10/1/00	Lunch	0.63Pound	Beef Stew
3.65 Head	Total for	Lunch		
5.90 Head	Total for	<i>Chopped</i>		
5.90 Head	Total for	Celery		

Consolidated prep requirements are automatically generated at the appropriate time.

A weekly "report card."

Main Cafeteria Service Unit

Pre/Post Service Comparison

Report Period: 10/1/2000 - 10/7/2000

		Customer Count				Sales per Customer				Cost per Customer			
		Pre-Serv	Post-Serv	+/-	+/(%)	Pre-Serv	Post-Serv	+/-	+/(%)	Pre-Serv	Post-Serv	+/-	+/(%)
ALL MEALS													
Sun	10/1/2000	885	870	-15	-2%	6.62	6.34	-0.28	-4%	1.64	1.65	+0.01	+1%
Mon	10/2/2000	1302	1250	-52	-4%	6.56	6.58	+0.02	+0%	1.51	1.52	+0.01	+1%
Tue	10/3/2000	868	842	-26	-3%	6.94	6.95	+0.01	+0%	1.64	1.64	-0.00	-0%
Wed	10/4/2000	823	781	-42	-5%	6.78	6.78	-0.00	-0%	1.56	1.56	-0.00	-0%
Thu	10/5/2000	925	898	-27	-3%	6.82	9.83	+0.01	+0%	1.46	1.47	0.00	+0%
Fri	10/6/2000	1000	981	-19	2%	6.65	6.63	-0.3	-0%	1.63	1.62	-0.01	-0%
Sat	10/7/2000	910	881	-29	-3%	6.98	7.00	+0.02	+0%	1.66	1.66	+0.01	+0%
Totals		6,173	6,503	-210	-3%	6.75	6.72	-0.03	-0%	1.58	1.58	+0.00	+0%
Breakfast													
Sun	10/1/2000	180	170	-10	-6%	5.84	5.80	-0.03	-1%	1.30	1.29	-0.01	-1%
Mon	10/2/2000	400	360	-40	-10%	5.84	5.84	+0.00	+0%	1.14	1.14	+0.00	+0%
Tue	10/3/2000	188	170	-18	-10%	5.84	5.81	-0.03	-1%	1.31	1.30	-0.01	-0%
Wed	10/4/2000	180	168	-12	-7%	5.84	5.84	-0.00	-0%	1.33	1.33	+0.00	+0%
Thu	10/5/2000	190	181	-9	-5%	5.87	5.90	+0.03	+0%	1.06	1.07	+0.00	+0%
Fri	10/6/2000	240	229	-11	-5%	5.84	5.84	-0.00	-0%	1.43	1.43	+0.00	+0%
Sat	10/7/2000	170	157	-13	-8%	5.87	5.87	+0.00	+0%	1.23	1.23	+0.00	+0%
Totals		1,548	1,435	-113	-7%	5.84	5.84	-0.00	-0%	1.25	1.25	+0.00	+0%
Lunch													
Sun	10/1/2000	320	311	-9	-3%	6.67	6.67	0.00	0%	1.67	1.72	+0.05	+3%
Mon	10/2/2000	422	430	+8	+2%	6.96	6.96	+0.00	+0%	1.70	1.70	+0.00	+0%
Tue	10/3/2000	290	271	-19	-7%	7.77	7.78	+0.01	+0%	2.08	2.08	+0.00	+0%
Wed	10/4/2000	350	320	-30	-9%	7.13	7.11	-0.01	-0%	1.63	1.62	-0.00	-0%
Thu	10/5/2000	310	299	-11	-4%	6.30	6.30	+0.00	+0%	1.36	1.36	+0.00	+0%
Fri	10/6/2000	320	325	+5	+2%	6.48	6.38	-0.10	-2%	1.63	1.60	-0.03	-2%
Sat	10/7/2000	275	263	-12	-4%	6.89	6.89	+0.00	+0%	1.68	1.68	+0.00	+0%
Totals		2,287	2,219	-68	-3%	6.87	6.76	-0.11	-2%	1.67	1.68	+0.00	+0%
Dinner													
Sun	10/1/2000	385	389	+4	+1%	7.01	6.89	-0.11	-2%	1.77	1.75	-0.02	-1%
Mon	10/2/2000	480	460	-20	-4%	6.80	6.80	+0.00	+0%	1.65	1.65	+0.00	+0%
Tue	10/3/2000	390	401	+11	+3%	6.85	6.86	+0.02	+0%	1.48	1.48	+0.00	+0%
Wed	10/4/2000	293	293	+0	+0%	6.95	6.95	+0.00	+0%	1.63	1.63	+0.00	+0%
Thu	10/5/2000	425	418	-7	-2%	7.64	7.62	0.02	-0%	1.72	1.72	-0.00	-0%
Fri	10/6/2000	440	427	-13	-3%	7.23	7.24	+0.02	+0%	1.74	1.74	+0.00	+0%
Sat	10/7/2000	465	461	-4	-1%	7.44	7.44	+0.00	+0%	1.80	1.80	+0.00	+0%
Totals		2,878	2,849	-29	-1%	7.14	7.13	-0.01	-0%	1.69	1.69	-0.00	-0%

Identify problem meals.

- **Selectively evaluate recipes, using a detailed report, for problem meals.**
- **Determine the recipes requiring attention.**
- **Manage weekly production and serving activities, effectively and by exception.**