

**BUTCHER YIELD TEST: #189 BEEF TENDERLOIN**

<b>AS PURCHASED WEIGHT (AP)</b>	_____	<b>LBS.</b>
<b>AP PRICE</b>	\$ _____	
<b>PRICE PER AP LB.</b>	\$ _____	
<b>WASTE (PACKAGING, PURGE)</b>	_____	<b>OZS.</b>
<b>WASTE TRIM (EXCESS FAT, SILVERSKIN)</b>	___ <b>LB.</b> ___	<b>OZS.</b>
<b>EDIBLE PORTION WEIGHT (EP)</b>	_____	
<b>PRICE PER LB. EP</b>	\$ _____	
<b>PRICE PER OZ. EP</b>	\$ _____	
<b>CHATEAUBRIAND ( _____ OZS.)</b>	\$ _____	
<b>FILET MIGNON ( _____ OZS.)</b>	\$ _____	
<b>TORNEDOS ( _____ OZS.)</b>	\$ _____	
<b>TAIL OR TIP ( _____ OZS.)</b>	\$ _____	
<b>COSTING OF FILET MIGNON</b>		
<b>8 OZS. FILET MIGNON @ \$ _____/OZ.</b>	\$ _____	
<b>OTHER INGREDIENTS @ \$ 2.24</b>	\$ _____	
<b>COST OF FILET MIGNON RECIPE</b>	\$ _____	
<b>MENU SELLING PRICE @ 35% FOOD COST</b>	\$ _____	