Yields

There are several kinds of yields in Culinary Arts. You have already done recipe yields when you found the number of portions in a particular recipe on Worksheet #3. Another important kind of yield has to do with the AP (As Purchased) amount and EP (Edible Portion) or AS (As Served) amount. To anticipate the actual quantity of a food item that will be served, you need to know how much is useable, the EP. Also, if a food item expands or shrinks considerably when cooked, it is necessary to know how much will be available for serving (AS). *The Book of Yields* is a reference book of food measures. The yield percentage of most food items is given in this book. You do not need *The Book of Yields* for this math class. However, it is of vital use in some of the Culinary Arts courses. To find the yield of a particular food item, you divide the EP by the AP of that food item. Sometimes you need to use the AS rather than EP.

This formula can also be written as a proportion:

$$\text{yield percent} = \frac{EP}{AP} \quad \text{OR} \quad \frac{\text{yield percent}}{1} = \frac{EP}{AP}$$

Example 1: finding the yield percent
In Worksheet #3, an example was given of a 16-ounce pork tenderloin (AP) that reduced to 14-ounces (EP) when trimmed. Find the yield percent.

yield percent = ??
EP = 14 ounces
AP = 16 ounces

$$n = \frac{14}{16}$$

n = .875
n = 87.5%
This pork tenderloin has a yield percent of 87.5%.

Example 2: finding the yield percent using the proportion
Sixty-four fluid ounces of whole butter yield 48 ounces of clarified butter. What is the yield percent?

yield percent = ??
EP = 48 ounces
AP = 64ounces

$$\frac{n}{1} = \frac{48}{64}$$

n*64 = 1*48
64n = 48

$$\frac{64n}{64} = \frac{48}{64}$$

n = .75
n = 75%
The yield percent of whole butter to clarified butter is 75%.