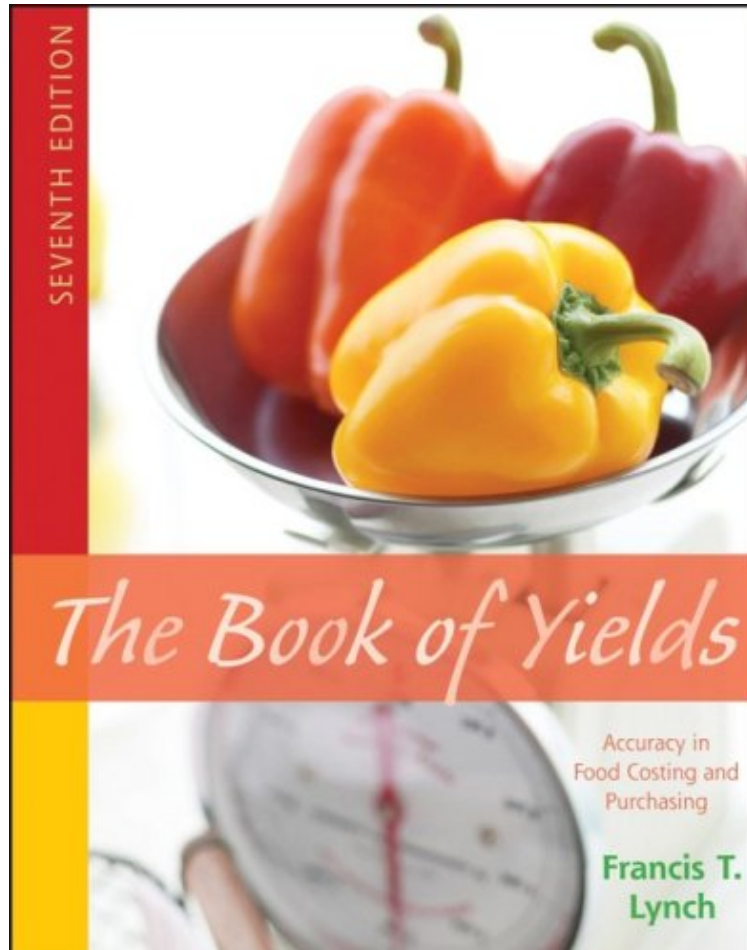


(Library ebook) The Book of Yields: Accuracy in Food Costing and Purchasing

The Book of Yields: Accuracy in Food Costing and Purchasing

Francis T. Lynch

*audiobook / *ebooks / Download PDF / ePub / DOC*



DOWNLOAD



READ ONLINE

#874482 in Books 2007-02-26Original language:EnglishPDF # 1 11.00 x .80 x 9.10l, 1.65 Binding: Plastic Comb320 pages | File size: 31.Mb

Francis T. Lynch : The Book of Yields: Accuracy in Food Costing and Purchasing before purchasing it in order to gage whether or not it would be worth my time, and all praised The Book of Yields: Accuracy in Food Costing and Purchasing:

0 of 0 people found the following review helpful. The book is just as advertised, however it is ...By Verna I.The book is just as advertised, however it is a bit complicated - mostly my math skills I imagine. Would buy from this seller again.0 of 0 people found the following review helpful. Five StarsBy mowas so helpful while i was in school2 of 2 people found the following review helpful. One StarBy alexisYou conditions were terribleThe pages were falling apart.

For years, The Book of Yields has been and indispensable tool for professional chefs, culinary educators, and culinary students, helping them accurately calculate recipe costs and easily make purchases based on recipe requirements. The Book of Yields Seventh Edition CD-ROM contains pricing, yield, and equivalency for the more than 1,500 ingredients

included in the book, plus it allows users to efficiently and easily: Look up yield data for foods. Find purchase requirements for a serving. Create new recipes. Add new ingredients. Calculate ingredient or recipe costs. Look up cost data for foods. Create shopping lists. This culinary software can be used on its own or to complement The Book of Yields Seventh Edition. The Book of Yields CD-ROM can also be used as part of a food and beverage cost control, purchasing, or menu design class.

From the Back Cover
Now in a revised and updated edition, *The Book of Yields: Accuracy in Food Costing and Purchasing* is the chef's best resource for planning and preparing food more quickly and accurately. It is the food service manager's most powerful tool for controlling costs. With over 200 new foods added since the previous edition, this Seventh Edition offers real-world practices and combines the text with a workbook providing wholesale food prices, worksheets for costing ingredients, and worksheets for planning food purchases. All worksheets show how to do the math! Constructed with a durable comb binding that allows it to lay flat while students work in the kitchen, this hands-on reference provides a substantial collection of accurate food measurements for more than 1,000 raw food ingredients. Measurements are given in weight-to-volume equivalents, trim yields, and cooking yields. Completely up to date with helpful information relating to food preparation, purchasing decisions, and controlling costs, *The Book of Yields, Seventh Edition* will always be the best, most practical tool in your kitchen. Organized by type of food such as dry and fresh herbs, vegetables, fruit, flours, meats, and others. Contains measurements that reflect how specific foods are typically measured in recipes including the number of tablespoons or whole pieces in one ounce. For produce items, trim yields are presented as both weight and percentage of original weight, as well as how many cups of a trimmed and cut fruit or vegetable are obtained from the original weight and what one trimmed cup weighs. Reflects the current trend towards more global menu offerings by including many new Asian and Latin foods. *The Book of Yields, Seventh Edition* is a valuable, easy-to-use resource for students as well as professional chefs and food service managers who need quick and exact measurements for scratch items. Go to www.wiley.com/college for downloadable Instructor Resources.
About the Author
FRANCIS T. LYNCH, a professional chef for over twenty-five years, is the owner of *ChefDesk.com*, a comprehensive online resource for professionals in the food service industry. He was chef at two Caribbean resort hotels and the Santa Barbara Yacht Club, holds a lifetime teaching credential in food science, and was formerly the culinary program director at Columbia College in Sonoma, California.