## 1. Complete the butcher's test spreadsheet below.

Item: Turkey; Grade A

| Weight: 17.75 | \# AP Price/\#: \$.41/\# |  |  | Total Cost |  | \$7.28 |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Product | Weight | \% of Total | Weight converted to \# |  | $\begin{aligned} & \hline \text { ase } \\ & \text { (from } \end{aligned}$ eyor) |  | Value |  |  |  | $\begin{aligned} & \text { Per } \\ & \text { le oz } \end{aligned}$ |  | Multi. ) |
| Thighs | 3\# 40z | 18.31\% | 3.25 | \$ | 0.38 | \$ | 1.24 |  |  |  |  |  |  |
| Wings | 1 \# 2 oz | 6.34\% | 1.125 | \$ | 0.11 | \$ | 0.12 |  |  |  |  |  |  |
| Bones | 5 \# 5 oz | 29.93\% | 5.3125 | \$ | 0.09 | \$ | 0.48 |  |  |  |  |  |  |
| Scraps/Waste | 8 oz | 2.82\% | 0.5 | \$ | - |  |  |  |  |  |  |  |  |
| Trimmed Breas | 7 \# 9 oz | 42.61\% | 7.5625 |  |  |  | \$5.44 | \$ | 0.72 | \$ | 0.05 | \$ | 1.76 |
| Total |  | 1.0000 | 17.75 |  |  |  |  |  |  |  |  |  |  |

2. For the Butcher's test given above, calculate the cost per useable pound, cost per useable ounce, and the cost multiplier for oven-ready turkey breast.

Cost per useable \# = AP Cost per \# X Cost Multiplier
$\$ .41 \times \$ 1.76=\$ .72 / \#$
Cost per Useable Ounce = Cost per useable \# / 16
$\$ .72$ / 16 = \$ .05/oz
Cost Multiplier $=$ Cost per Useable \# / AP Price \#
$\$ .72 / \$ .41=\$ 1.76$
3. Refering to Question 1, you know from prior experience that the oven-ready turkey breast loses $140 z$ of its weight during cooking. How much will the cooked turkey breast weigh? Calculate the cost per ounce for the cooked turkey.
4. The turkey described earlier is carved for guest. During the carving, 6 oz are lost to waste. What is the EP weight of the information saleable turkey? Using the from questions 1 to 3 , what is the EP cost per pound, EP cost per ounce, and EP cost multiplierprepared this way from the for the turkey breast purchased and whole turkey.

| EP Weight | 6.6875 | CM | \$. $86 / \$ .41=\$ 2.10$ |
| :---: | :---: | :---: | :---: |
|  | -0.375 |  |  |
|  | 6.3125/\# |  |  |
| EP Cost per \# | \$5.44 / $6.3125=\$ .86 / \#$ |  |  |
| EP Cost per oz |  |  |  |
|  | \$ .86/\# / 16 = \$ .05/oz |  |  |

5. Enter the information you calculated above in questions 1 to 4 into the spreadsheet below. Calculate the yield percentages.

Food Item:Turkey Breast From Whole Turkey

| Breakdown | Weight (\#) | Yield \% <br> (Weight in \# <br> /AP \# | Value/\# | Total Value | EP\$/\# (EP <br> Value/EP <br> Weight | EP Cost <br> Multiplier/\# <br> (EP\$/\#/AP <br> Value/\#) |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| AP Weight | 17.75 | $100 \%$ | $\$$ | 0.41 | $\$$ | 7.28 |
| Butchery By- <br> Product and <br> Loss | 10.1875 | $57.39 \%$ | X | X | X | X |
| Butchered <br> Weight | 7.5625 | $42.61 \%$ |  |  | X |  |
| Cooking Loss | 0.875 |  | X | X | X | X |


| Cooked <br> Weight | 6.6875 |  | $X$ | $X$ | $X$ | $X$ |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| Trim Loss | 0.375 |  | $X$ | $X$ | $X$ | $X$ |
| EP Weight | 6.3125 | $-35.56 \%$ | $X$ | $\$$ | 5.43 | $\$$ |

6. The price on turkey has gone up to $.72 / \mathrm{oz}$, and you still have turkey breast on the menu, using the information from problem 5, what is the new EP\$/oz for turkey breast?

EP

$$
\begin{gathered}
\$ .72 \times 6.3125=\$ 4.55 / \# \\
\$ 4.55 / 16=\$ .28 / \mathrm{oz}
\end{gathered}
$$

