

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 #	Purchase Price/# (from a purveyor)	Total Value	Cost Per Useable #	Cost Per Useable oz	Cost Multi. (CM)
Thighs	3# 4oz	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 Breast	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

$$\$.72 / 16 = \$.05/\text{oz}$$

Cost Multiplier = Cost per Useable # / AP Price #

$$\$.72 / \$.41 = \$ 1.76$$

3. Referring to Question 1, you know from prior experience that the oven-ready turkey breast loses 14oz of its weight during cooking. How much will the cooked turkey breast weigh? Calculate the cost per ounce for the cooked turkey.

7.5625

-0.875

$$6.6875 / 16 = \$.42/\text{oz}$$

Cooked Weight	6.6875		X	X	X	X
Trim Loss	0.375		X	X	X	X
EP Weight	6.3125	-35.56%	X	\$ 5.43	\$ 0.86	\$ 2.10

6. The price on turkey has gone up to .72/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

$$$.72 \times 6.3125 = \$ 4.55/\#$$

$$\$4.55 / 16 = \$.28/\text{oz}$$

