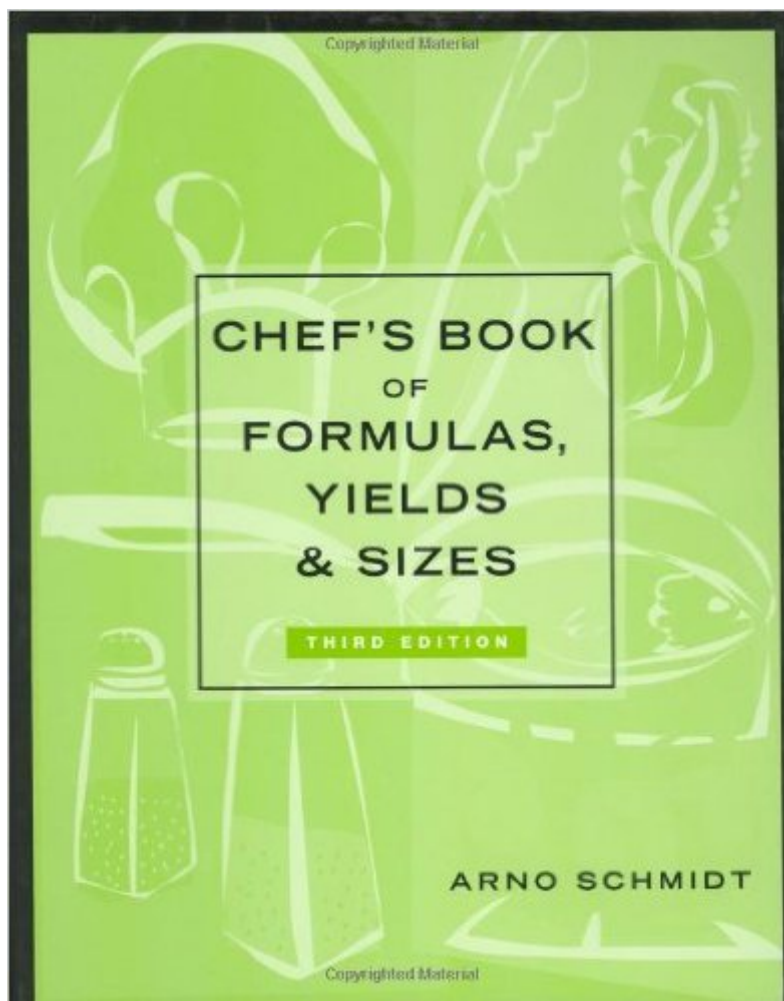


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# Chef's Book Of Formulas, Yields, And Sizes



## Synopsis

The ultimate quick-reference cost control resource for busy kitchens The Chef's Book of Formulas, Yields, and Sizes is a powerful tool for controlling food costs in any foodservice operation. Now in an updated third edition, this encyclopedic reference is packed with helpful, practical information, including kitchen yields for more than 2,000 ingredients listed by food groups, sample purchase quantities, suggested serving sizes, tips and tricks for working with various ingredients, and other helpful tools for getting the most out of any size budget. This Third Edition broadens the knowledge of seasoned chefs and novices alike with new material on 150 previously unlisted ingredients, as well as: Coverage of ingredients unique to Indian, Chinese, Latin, and Japanese cooking Information on caloric counts, nutrition, and seasonal foods Serving sizes accepted in most fine restaurants A versatile, exhaustive resource, the Chef's Book of Formulas, Yields, and Sizes also offers many informative, easy-to-read tables for quick access to facts on can and bottle sizes, weights and measures, steam table pan sizes, and table and tablecloth sizes, as well as more than fifty basic, large-quantity recipes for mousses, soups, dough, cakes, and much more. The Chef's Book of Formulas, Yields, and Sizes, Third Edition is absolutely indispensable for any foodservice professional who must calculate costs for inventory management or determine exact measurements for portion control.

## Book Information

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## Customer Reviews

It has some useful information, but it seems to be hit or miss for things like serving sizes and yield percentages; then it will sometimes randomly give calorie information. I bought it because I wanted

an additional reference and was being impatient about the forthcoming Book of Yields. I regret buying this and should have just waited until December or bought the current edition (I will have anyway now, since this isn't exactly what I was looking for). Live and learn! It may suit your needs just fine, but for a professional reference, it doesn't really deliver. I highly advise checking out the print version before you get the Kindle version to make sure it's what you want; the "sample" didn't help much.

had the first version, I think this is just one every chef must have. If you run your own restaurant/hotel/kitchen whatever do yourself a favour and buy this book. Tons of ordering specs, how do lemons come what size cases for example. Even goes into how much juice you get out of a lemon, fresh squeezed. Goes into how frozen lemon juice comes, concentrate, etc... Even goes into vinaigrette recipes, ratios for lemon curd, and this is just lemons. Dessert ratios, like custards, creme brulees, ice creams, almost anything you could want to look up is in here. Every year it gets better and better

This is a great book to use as a reference if you are in charge of a kitchen of any size. The information is invaluable and much easier to use than doing your own yield testing.

For any person involved in the food service industry, this book provides a deep knowledge on the necessary information to calculate yields, sizes, packing practices. I wish I had access to this information many years ago at the beginning of my career in the food service industry.

This book was exactly what we were looking for - very helpful in converting recipes for our new inventory system.

I use it all the time. However, do not like the new layout. I preferred the alphabetically reference system.

Every one who markets food products needs this book. It saves a lot of calculating time and guess work!!!!

Met my expectations

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