

UNIT - 1 LARDER OR COLD KITCHEN

Objective

Topic 6: Yield Testing

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YIELD TESTING

Yield is defined as the edible usable part of a food item / raw material, which is available after preparation / pre preparation and cooking. A standard yield is the yield obtained when an item is processed as per the particular standard methods of preparation, cooking and portioning of a dish.

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Course Code : BSCH3001

Course Name: Food Production Management

Most foodservice products are delivered in the **AP or As Purchased** state. This refers to the weight or count of a product, as delivered to the foodservice operator. **EP or Edible Portion** refers to the weight of a product after it has been cleaned, trimmed, cooked, and portioned. Thus, AP refers to food products as the operator receives them; EP refers to food products as the guest receives them.

Yield % is important in the area of recipe costing. This is true because a recipe cost must take into account the difference in price of products in their AP or EP state. In order to determine actual recipe costs, it may sometimes be necessary to conduct a yield test to determine actual EP ingredient costs. A yield test is a procedure used for computing your actual costs on a product that will experience weight or volume loss in preparation.

Total Yield % = $\frac{\text{Remaining Weight}}{\text{Original Weight}} \times 100 = \frac{720}{1000} * 100 = 72\%$

Original Weight

Waste % is the percentage of product lost due to cooking, trimming, portioning, or cleaning.

LIAISON WITH OTHER DEPARTMENTS

The Larder is both a storage department for most perishable foods and a preparation department for such foodstuffs.

The Larder staff, under the supervision of the Chef Garde-Manger, are responsible for the ordering, storing and preserving of stores, keeping stocks up to date, and accounting for such items as meat, fish, poultry, game etc. which pass through the department on their way from the suppliers to the kitchen and eventually to the restaurant or banqueting rooms. The bulk of such foodstuff needs dissecting or cleaning, dressing, cutting into the required joints or portions, and generally preparing for cooking.

To function in an effective manner, the Larder department must operate in harmony with the Kitchen in particular, if confusion and wastage are to be avoided. A good layout of the Larder in relation to the Kitchen will avoid undue running from place to place. Lack of liaison between the departments could result in duplication of work, or sometimes in certain processes not being carried out to the best advantage.

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RESPONSIBILITIES OF THE GARDE MANGER DEPARTMENT

- 1) Butchery
- 2) Marinated Products
 - a. Salads
 - b. Pickled Products – Vegetables, Fruit, Fish and Meats
 - c. Brines / Cures – Smoked Products.
- 3) Cold Soups and Sauces
- 4) Appetizers and Hors d'oeuvres
- 5) Force meat products
Pâté, Galantine, Terrine, Sausage, Quenelle, etc.
- 6) Gelatin Products
Aspic, Mousse, Aspic jelly coating, Colle, Chaudfroid, etc.
- 7) Cold Fish and Meat – Roasted, Poached
- 8) Pièce Montée (Centerpiece)
Ice-carving, Tallow/Butter Sculpture, Salt Dough, Vegetable & Fruit Carving
- 9) Specialty items – Cheeses, Caviar, Foie gras, etc. blinis
- 10) Food Garnishes
- 11) Overseas pantry station

References :

1. International Food Production -By Chef Bali
2. Professional Garde Manger-By Culinary Institute of America
3. The Larder Chef by Leto and Mojo
4. Garde Manger by D.D. Sharma
5. On Cooking –Sarah Labensky
6. Basic Training Kitchen- Chef Vikas Singh

The logo of Galgotias University is a circular emblem with a stylized 'G' shape. It features a gradient of colors: yellow at the top, blue in the middle, and red at the bottom. The 'G' is formed by three curved, overlapping bands.

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