

Scaling Up for Foodservice

Determine
Conversion Factor

Desired Yield/
Current Recipe Yield
= Conversion Factor

Determine the Conversion Factor for a recipe of White Chili that Serves 6 and you want to scale the recipe up to serve 20

Example: White Chili
Scale up from
6 to 20 servings
20 (Desired Yield)/
6 (Current Recipe
Yield) = 3.33
Conversion Factor

Convert all Weights if using U.S. Measurements

Ground Turkey
Convert to
Ounces

3 lbs of Ground
Turkey in Recipe
 $3 \times 16 \text{ ounces} =$
48 oz Converted
Weight

16 ounces (oz)
= 1 pound (lb)

2 cups
Cook's Delight®
Chicken Stock
in Recipe

$2 \times 8 \text{ fluid oz} =$
16 oz Converted
Weight

8 fluid ounces (oz) = 1 cup

Multiply Each Ingredient by Conversion Factor

48 oz Ground Turkey
 $\times 3.33$ (Conversion
Factor) = 159.84 oz
(Desired Ingredient
Quantity)

16 fluid oz
Cook's Delight®
Chicken Stock
 $\times 3.33$ (Conversion
Factor) = 53.28 oz
(Desired Ingredient
Quantity)

Multiply Each Ingredient in the Recipe by the
Conversion Factor
 $\text{Ingredient Quantity} \times \text{Conversion Factor} = \text{Desired}$
Ingredient Quantity

Simplify and Round

Ground Turkey
159.84 oz / 16 oz
per lb = 9.99 lbs
Use 10 lbs in
recipe

Cook's Delight®
Chicken Stock
53.28 oz /
8 oz per cup =
6.65 cups
Use 6 $\frac{3}{4}$ cup in
recipe

After you convert the recipe ingredients, you can simplify the numbers by dividing by the ounces per lb or ounces per fluid cup. Then round up or down depending upon the ingredient for a more user friendly recipe.