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The Book of Yields: Accuracy in Food Costing and Purchasing

Francis Talyn Lynch

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The book of yields is a comprehensive collection of accurate food measurements for over 900 practical foods The

book is organized by food type and measurements reflect the way specific foods are typically measured in recipes The Book of Yields Accuracy in Food Costing and Purchasing now in its eighth edition is a chef's best resource for planning and preparing food more quickly and accurately It is the foodservice manager's most powerful tool for controlling costs This new edition combines yield information with information on wholesale food prices worksheets for costing ingredients and worksheets for planning food purchases It is constructed with a durable comb binding that allows it to lay flat while readers work in the kitchen This hands on reference provides a substantial collection of accurate food measurements for more than 1 400 raw food ingredients Measurements are given in weight to volume equivalents trim yields and cooking yields Completely up to date with helpful information relating to new food trends The Book of Yields Eighth Edition will be the best the tool in your kitchen The only product with yield information for more than 1 000 raw food ingredients The Book of Yields Eighth Edition is the chef's best resource for planning costing and preparing food more quickly and accurately Now revised and updated in a new edition this reference features expanded coverage while continuing the unmatched compilation of measurements including weight to volume equivalents trim yields and cooking yields With helpful worksheets a clear organisation by food type and a convenient durable comb binding The Book of Yields Eighth Edition is a must have culinary resource