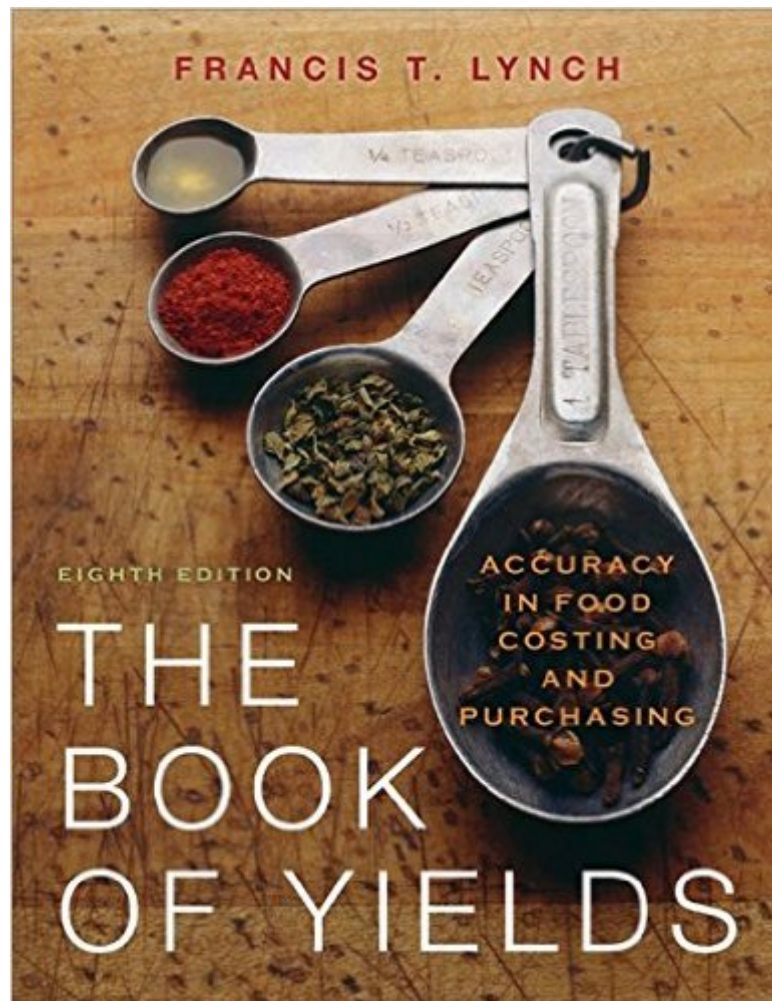


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The Book Of Yields: Accuracy In Food Costing And Purchasing



Synopsis

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.

Book Information

Plastic Comb: 320 pages

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Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (78 customer reviews)

Best Sellers Rank: #9,485 in Books (See Top 100 in Books) #13 in [Books > Business & Money > Industries > Hospitality, Travel & Tourism](#) #18 in [Books > Science & Math > Agricultural Sciences > Food Science](#) #22 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference](#)

Customer Reviews

As a culinary student this book is a must have for any student who wants to succeed. I used the previous version at school and it is so valuable it is hardly available to check out. When this book came out I decided to buy it and have had it just a few days and it is amazing how fast and easy requisition forms and mass quantity recipes are easy to convert. Thank you to everyone who put their hard work into this book. Now I need to buy the CD.rom version.

This is a must have for all Food Service Professionals. It's a great reference for food costing and purchasing. I purchased this book for my food costing project for school. It has all the purchasing formulas, yields, costing meats, produce and the terminology used in professional kitchens.

This book isn't just about calculating yields (i.e., how much of a product you need to order to get the quantity you need for a recipe) -- it's also about translating from one way of measuring/purchasing a product to another. So, for example, if you're wondering how many ounces of usable kale you'll get from a bunch? It's in here. You're writing your recipe by weight, not volumetric, measures and accidentally wrote down "wheat berries, 1 cup"? You can get the standard weight equivalent of that cup right here. As someone who's trying to write more of her newly-developed recipes down, I'm finding *The Book of Yields* irreplaceable.

Pitty. I wonder why Wiley chose to use only imperial units instead of using both imperial and SI units, as they did in other professional cooking books. This makes this book a pain in the ass for the 90% of the world, rather than a great guide.

Perhaps I mistakenly judged this book by its cover, or at least its title. I expected a vast database of food yield information that I could use to cost the menu at my restaurant. What I found in the cd was something disappointingly far from that. To be fair, I think this is a good classroom learning tool (note, the resource itself is not instructional). However, it is not inclusive enough to be valuable in a professional setting. There is better software that one can find (at a reasonable cost) to cost recipes and I've got to believe that there are better sources of information as well.

I read the whole book and still continue to reference it when writing menus and recipes. If you are in the food business this is a very good bood to have.

The book is a great asset to the college text book. It helps one to understand the process of costing a recipe and how to purchase. The college text book is great but it is nice to see another prospective,

This book is an absolute necessity for anyone involved in menu creation and pricing in the hospitality industry. Without calculating the yields of products you use in your recipes, you're simply guessing at how much a dish actually costs and can wind up losing thousands upon thousands of dollars due to the sheer fact that you're not taking into account the waste generated by breaking down components for recipes. This can make the difference between a financially successful restaurant and one that can't figure out where they're hemorrhaging cash. This particular edition is the most complete yet, with everything from produce to spices, canned goods to condiments. It'll

make menu costing a much more simple and effective process.

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