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 9/24/08  
 NFSC 430

Menu Development

<b>Menu Development Chart for Breakfast</b>				
<b>Item</b>	<b>1. Portion Size</b>	<b>2. Yield</b>	<b>3. Things that affect yield</b>	<b>4. Control and Monitor Factors Affecting Yield</b>
a. Pork, mild, cured, ready to cook, chilled or frozen <b>ham</b> without bone	4 oz	.63	Trimming fat, cooking at too high of a temp, varying size of cut ham	Designate cooking temperature, initial and ongoing training, standardize cutting portions
b. -----				
c. English muffin, regular	4 oz	1.00		
d. Banana, regular, fresh	¼ cup raw ½ inch sliced fruit	.64	Peeling, consistently cutting ½ inch slices	Training to ensure no banana is left in peel, get a standardized cutter for the banana and don't do it by hand
e. -----				
f. Honeydew melon, fresh	½ cup fruit cubes	.46	The size and the amount of seeds inside, getting consistent size cubes, getting all of the fruit	Try to buy from the same vendor, standardize scoop size for cubes, train employees to show them how to get all of the available fruit
g. Skim milk, individual cartons	8 oz	1.00		

**Menu Development Chart for Lunch**

<b>Item</b>	<b>1. Portion Size</b>	<b>2. Yield</b>	<b>3. Things that affect yield</b>	<b>4. Control and Monitor Factors Affecting Yield</b>
a. Chicken drumsticks with bone, without skin	4 oz	.47	Getting all of the meat off of the bone because the yield represents cooked, boned chicken meat, cooking at too high of a temperature	Designate cooking temperature, train employees to ensure all of the meat is being taken off the bone
b. Carrots, fresh baby, ready to eat	½ cup	1.00		
c. Potatoes, frozen, diced, precooked	½ cup	.83	Cooking at too high of a temperature	Designate cooking temperature
d. Peaches, canned, sliced, packed in light syrup	4 oz	1.00		
e. Chocolate pudding, individual packets, ready to serve	4 oz	1.00		
f. Yogurt, fresh, individual packets	4 oz	1.00		
g. Orange juice, pulp free, individual cartons	8 oz	1.00		

**Specifications for Breakfast**

<b>Item</b>	<b>Generic or brand name</b>	<b>Intended Use</b>	<b>Type of Packaging Material</b>	<b>Size of container/Case</b>	<b>US Grade</b>	<b>Color/Degree of ripeness/ % fat/Shape</b>	<b>Preservation/ storage requirements/shelf life</b>
a. Pork, mild, cured, ready to cook, chilled or frozen <b>ham</b> without bone	Generic	Entree	Case	20 pound case	Acceptable	Yield Grade 1: Highest lean to fat ratio; ham steak shape	Keep refrigerated or frozen. In the fridge, ham can last 3-5 days and in the freezer it can last 4-6 months. The ham must be wrapped properly.
b. -----							
c.English muffin, regular	Thomas'	Side dish	Case	10 – 12 pack English muffins per case	-----	-----	Keep them wrapped so no air can get in; store in a dry area; throw out upon first sign of mold.
d.Banana, regular, fresh	Dole	Side dish	Case	10 pound case	Not subject to U.S. grade standards	Green tip	Store at room temperature; store in the fridge when they've reached desired ripeness.
e. -----							
f.Honeydew melon, fresh	Dole	Snack	Case	5 cases with 10 melons per case	Commercial	Mature, ripening	Store between 45-50 degrees F. Storage life is usually 12-15 days.
g.Skim milk, individual cartons	Sunnyside Farms	Drink	Case	2 - 4 gallon cases of 64 - 8 oz milk cartons	Grade A	Skim milk	Refrigerate immediately. Shelf life 5 days.

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a. Chicken drumsticks with bone, without skin	Generic	Entree	Case	20 pound case	Grade A	A skinless drumstick will reduce the amount of fat on the chicken.	Keep raw poultry in the fridge. Cook within 1 to 2 days or freeze it. Can keep cooked poultry in the fridge for up to 4 days.
b. Carrots, fresh baby, ready to eat	Generic	Side dish	Case	10 pound case	Number 1	Peeled, baby carrots	Store in the coolest part of the refrigerator in a plastic bag or wrapped paper towel. Keep for about 2 weeks.
c.Potatoes, frozen, diced, precooked	Generic	Side dish	Case	15 pound case	Number 1	Frozen	Store the bag of frozen potatoes in the freezer. Can be left in the freezer for months.
d.Peaches, canned, sliced, packed in light syrup	Dole	Side dish	Can	3 - #10 cans	Grade B	Sliced in light syrup	Store peaches in a tightly covered container. Use within 5 to 7 days.
e.Chocolate pudding individual packets, ready to serve	Jell-O	Dessert	Case	100 – 4 oz pudding packets per case		99% fat free	Can store on the shelf or in the fridge until the expiration date.
f. Yogurt, fresh, individual packets	Dannon	Snack	Case	100 – 4 oz yogurt packets per case		99% fat free	Store in the refrigerator and discard after expiration date.
g. Orange Juice, pulp free, individual cartons	Minute Maid	Drink	Case	2 - 4 gallon cases of 64 - 8 oz milk cartons	Grade A	Pulp free	Store in the refrigerator and discard after the expiration date.

## Questions:

- 1.) You want to determine yield before determining the product specifications because the yield will allow you to find out how much the product will cost and how much of it you will need in order to meet your needs. Before writing specifications, you must know the product size/weight needed and that information is based on cost and yield information. Without figuring out the yield, you can't write the specifications because you won't know how much to order and how much what you need is going to cost. Yield changes how much of the AP product you will order because it affects the EP. So, yield is important to figure out before determining the product specifications.
- 2.) If you have too tight of specifications, this may limit the numbers of bidders and the prices may get high. This is because very few vendors will be able to accommodate your specifications and thus, they may charge a higher price. For example, needing many deliveries per week, requesting specific brand name foods, needing the highest quality food etc will tighten up the specifications and may increase the price and limit the number of bidders that can provide you with what you need. On the flip side, if you have loose specs, you will have an increased number of bidders because they can all provide the service for you. However, there is also an increased chance of choosing an unreliable supplier so all options must be weighed.
- 3.) If your specs are reasonable, then the prices and bidding will be kept reasonable. If more of the food you require is generic, you don't need top of the line product and you aren't unreasonable about delivery times and schedules then the prices and bidding should be kept reasonable.
- 4.) Based on my specs, I will need deliveries about once a week. Most of the items I've purchased can either be frozen for months or put in the refrigerator for up to a week. Since I don't need deliveries multiple times a week, this should keep the prices/bidding very reasonable. I'm not asking too much of the vendors and will work closely with them to ensure accuracy and satisfaction on both ends.