

## Conversion Factor Weight

Conversion Factor Weight – Display of the conversion factor in weight for the item. This is the quantity of the Unit of Issue expressed in weight. For Example: UI = LB = CFW=1, UI=CN(#10) = CFW =6.5, UI=BX(2.5 lb vegetable)=CFW=2.5.

NOTE: An item can have both the Weight and Count conversion factors.

Conversion Factor Count – Display of the conversion factor in count for the item. This is the number (Count) of useable units within the Unit of Issue. For example UI=DZ=CFC=12, UI=LF (15 useable slices of bread)= CFC = 15, UI=LB(Apple avg wt of 6 oz) = CFC = 2.6 (16oz/6oz apple), UI=CS (1000 ind dressings) = CFC=1000.

APQ (As Purchased Quantity) Mandatory field for all ingredients that are purchased. This field represents the quantity of the item in relation to the Conversion Factor type and the Unit of issue. The APQ is used to calculate the recipe cost and to determine the quantity of the item to order. The calculation is: APQ divided by Conversion Factor of the Base Ind = the amount of the item to order, multiple this figure by the unit price will result in the line item cost for the item. Note that APQ includes the waste and trim for the item. Some APQ calculations utilizing the following information is provided:

Item = Eggs with a unit of issue of DZ(dozen)...Unit Price = .81...CFW = 1.6 oz per egg X 12 eggs per UI = 19.2 ounces per dz / 16 oz per lb = 1.2 CFW....CFC = 12 eggs per dozen.

Line1 = 200 ea BCI=C and APQ = 200 individual egg...200 / 12 (CFC) = 16.6 dz eggs to order X .81 = 13.4999(13.50) line item cost.

Line 2 = 200 ea... 20 lb weight (1.6 oz per egg X 200 eggs = 320 ounces / 16 oz per lb = 20 pounds) BCI=W and APQ=20 lb / 1.2 = 16.6 dz eggs to order X .81 = 13.4999(13.50) line item cost.

## Consideration of Ratio Ingredients

Some ingredients used in recipes (particularly concentrated beverages) use ratios to arrive at the end product. Generally these items will be listed as two lines much the same as derived juices from fruits etc.

Line 1 will be the amount of the concentrate that must be used for the recipe and

Line 2 will be the amount of liquid to make up the final product.

The ratio is expressed as the amount of additive to be mixed with the concentrate to arrive at the final result:

3 to 1 (3:1) = 3 parts water to 1 part concentrate. 3 ounces water + 1 ounce concentrate will equal 4 ounces end product. One 10 ounce portion will require 2.5 ounces of concentrate.

4 to 1 (4:1) = 4 parts water to 1 part concentrate. 4 ounces of water + 1 ounce concentrate will equal 5 ounces end product. One 10 oz portion requires 8 oz water + 2 ounces of concentrate.

A quick way to determine the amount of concentrate needed is to divide the portion result by the sum of the ratio. 10 oz portion divided by 4(3+1) = 2.5 ounce, 10 oz /5 (4+1) = 2 oz. 8 ounce portion / 5 = 1.6 oz concentrate. Remember to convert the ounces to decimals of pound (# ounces / 16) for the APQ entry, 1.6 oz = .1 lb, 2.5 oz = .1562 lb etc.

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The recipe can be built for 1 portion or many depending on how you want to structure it.  
100 10 oz portions of 9:1 ratio item = 1000 ounces / 10 = 100 ounces concentrate / 16 =  
6.25 pounds to be entered in the APQ for the concentrate and 56.25 lb water (900 / 16).