

How To calculate bulk Items for Production worksheet

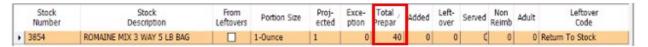
for Harvest Bar and Harvest Stand

When completing Production Worksheet Refer to the Pre-Preparation & Serving Instructions on the Recipe Production for how to prepare serving portions.

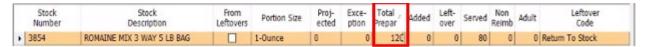
- <u>Total Prepared</u> examples:
 - o **Romaine Mix 3-way 5 lbs.** RSB4012 / CMS #3854
 - o If used -5 lbs. bags = write in 80 (servings).

	Stock Number	Stock Description	From Leftovers	Portion Size	Proj- ected	Exce- ption	Total , Prepar	Added	Left- over	Served	Non Reimb	Adult	Leftover Code
,	3854	ROMAINE MIX 3 WAY 5 LB BAG		1-Ounce	1	0	80	0	0	0	0	0	Return To Stock

If used a half of a bag = write in 40 (servings).



If used 1 bag and a half of a bag = write in 120 (servings).



- o Strawberries ¼ cup RSB3001 / CMS #3876
- o If used 1 case = write in 108 (servings).

Stock Number	Stock Description	From Leftovers	Portion Size	Proj- ected	Exce- ption	Total , Prepar	Added	Left- over	Served	Non Reimb	Adult	Leftover Code
▶ 3876	STRAWBERRY 12PT		1-Serving (0.25	1	0	108	0	0	Ç	0	0	Return To Stock

o If used 8 pts. = write in 72 (servings).

Stock Number	Stock Description	From Leftovers	Portion Size	Proj- ected	Exce- ption	Total , Prepar	Added	Left- over	Served	Non Reimb	Adult	Leftover Code
3876	STRAWBERRY 12PT		1-Serving (0.25	1	0	72	0	(0	0	0	Return To Stock

- Amount Leftover
 - The count of servings left at the end of meal service.
- Amount Used
 - The count of amount prepared subtracted by the amount leftover.
- Once the production worksheet has been completed, use information entered to complete production in CMS.