

Brigham Young University

Recipe Adjustment

Long hand conversion using the factor method to convert a home sized recipe into commercial quantities. In addition Excel was used to create an abbreviated method of the long hand conversion.

Recipe Adjustment Calculations

1. Change ingredient amounts to whole numbers and decimals

Chicken: 7 lbs 12 oz	Salt: 1.5 TBS
7 lbs*16 oz=112 oz	1.5 TBS=1 oz
112 oz+12 oz=124 oz	1 oz/16oz=0.06 lb
124 oz/16 oz=7.7 lbs	Mayonnaise: 2.5 cups
Eggs: 7 boiled	1 cup=8 oz
9 eggs=1 lb	2 cups*8 oz=16 oz
1 egg=0.11 lb	16 oz+4oz =20 oz
0.11 lb*7 eggs=0.77 lbs	20 oz/16 oz= 1.3 lbs
Celery: 2 lbs 5 oz	Lemon Juice: 2 Tsp
2 lbs*16 oz=32 oz	2 Tsp*(1 TBS/2 Tsp)*(1
32 oz+5 oz= 37 oz	oz/3TBS)*(1 lb/16 oz)=0.01 lbs
37 oz/16 oz=2.3 lbs	Onion: 1.3 oz
	1.3 oz/16 oz=0.08 lb

2. Divide desired yield by recipe yield to get conversion factor

Conversion Factor: 2.625 (84/32=2.625)

3. Multiply all recipe ingredients by conversion factor

4. Reconvert back to pounds/ounces or quarts/cups and round values up

Chicken: 20.2 lbs
0.2 lb*16 oz= 3.2 oz
20 lbs 3 oz

Eggs: 2.02 lbs
2.02 lbs/0.11 lb=18.4 eggs
18 eggs

Celery: 6.04 lbs
0.04 lbs*16 oz=0.64 oz
6 lbs

Onion .021 lbs
0.21 lbs*16 oz=3.4 oz
3.4 oz

Salt: 0.08 lb
0.08 lbs*16 oz*3 TBS= 3.84 TBS
4 TBS or ¼ cup

Mayonnaise: 3.2 lbs
3.2 lbs*16 oz=51.2 oz
51.2 oz/8oz= 6.4 C
6 ½ cups

Lemon Juice: 0.04 lbs
0.04 lbs*16 oz=0.64 oz
0.64 oz*3 TBS= 1.92 TBS
2 TBS

Excel Conversions

Ingredients	Original Recipe	Pounds	Conversion Factor*	Adjusted Pounds**	Adjusted Recipe
Raw Chicken	7 lbs 12 oz	7.7	2.6	20.2	20 lbs
Boiled Eggs	7 eggs	0.77	2.6	2.0	18 eggs
AP Celery	2 lbs 5 oz	2.3	2.6	6.0	6 lbs
Onion	1.3 oz	0.08	2.6	0.21	3 oz
Salt	1 1/2 TBS	0.06	2.6	0.16	1/4 cup
Mayonnaise	2 1/2 cups	1.25	2.6	3.3	6 1/2 cups
Lemon Juice	2 Tsp	0.01	2.6	0.03	2 TBS
Total Pounds		12.17	12.17*2.6=31.64	31.9***	

Excel Functions

* =84/32

**=E5*G5

*** =Sum(I5:J11)