

Modern Medical Kitchen, IO2 Central Kitchen

Pan-seared Venison over Mirepoix Cowpea Cake (Geisinger)

Version: 35

Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price
25.000	1.000 Ea.	25.000 Each	33.53 %	1.42	

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Venison Steak		5 Lb	5.471					5 Pound	2.97	16.25		
2	I	Salt Bulk		2 Tsp	0.028					0 Pound	0.54	0.01		
3	I	Spice Black Pepper Bulk		2 Tsp	0.013					0 Pound	0.00	0.00		
4	I	Oil Canola		4 Tsp	0.043					0 Pint	2.01	0.09		
5	R	Cow Pea Cake		25 9.000 Oz	14.063					14 Pound	0.16	4.12		
6	R	Peach Vinegarette		29 Oz	1.823					2 Pound	0.03	1.88		
7	R	Blackberry Infused Bordelaise Sauce		25 235.000 Gram	12.952					13 Pound	0.20	5.04		
8	R	Dandelion Greens Salad		25 1/4 Cup	3.125					3 Pound	0.09	8.01		
9	R	Candied Fig (Garnish)		25 1.690 Gram	0.093					0 Pound	0.00	0.09		

External Recipe Viewer





Modern Medical Kitchen, IO2 Central Kitchen

Cow Pea Cake

Version: 14

Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price
25.000	9.000 Oz	14.063 Pound	0.02 %	0.16	

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
25.000	9.000 Oz	25.000	0.563 Pound	Sub-Recipe for Pan-seared Venison over Mirepoix Cowpea Cake (Geisinger)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Water Bulk		17 Cup	8.314				8	Pint	0.00	0.00		
2	I	Cow Peas, Frozen		42 Oz	2.598				3	Pound	0.00	0.00		
3	I	Fennel Fresh		2 Cup	1.039				1	Pound	0.00	0.00	Diced	
4	I	Vegetable Carrots Fresh		1 Cup	0.281				0	Pound	0.78	0.22		
5	I	Vegetable Yellow Onion Fresh		2 Cup	0.733				1	Pound	0.74	0.54	Diced	
6	I	Vegetable Celery Fresh		1 Cup	0.275				0	Pound	1.16	0.32	Diced	
7	I	Oil Canola		2 Tsp	0.022				0	Pint	2.01	0.04		
8	I	Fresh Thyme		3 Tsp	0.014				0	Pound	0.00	0.00		
9	I	Wine White Cooking		4 Tbsp	0.130				0	Pint	0.00	0.00		
10	I	Broth LS Vegetable		4 1/8 Cup	0.260				0	Pint	0.00	0.00		
11	I	Kosher Salt		4 1/8 Tsp	0.007				0	Pound	0.54	0.00		
12	I	Spice Black Pepper Bulk		4 1/8 Tsp	0.003				0	Pound	0.00	0.00		
13	I	Rice Flour		4 Cup	2.078				2	Pound	0.00	0.00		
14	I	Egg Whole Shelled		4 Ea.	4.157				4	Each	0.37	1.53		
15	I	Bread Crumbs Plain		4 Cup	1.026				1	Pound	1.42	1.46		

External Recipe Viewer



Modern Medical Kitchen, IO2 Central Kitchen

Peach Vinegarette

Version: 14

Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price
58.333	0.500 Oz	1.823 Pound	3.21 %	0.03	

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
58.333	0.500 Oz	58.333	0.031 Pound	Sub-Recipe for Pan-seared Venison over Mirepoix Cowpea Cake (Geisinger)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Peaches Frozen*		18 Oz	1.139				1	Pound	0.00	0.00		
2	I	Shallot		2 Tsp	0.012				0	Pound	0.00	0.00		
4	I	Fresh Thyme		2 Tsp	0.007				0	Pound	0.00	0.00		
6	I	Vinegar White Wine		3 1/8 Cup	0.190				0	Pint	2.98	0.57		
7	I	Oil Canola		3 Tbsp	0.095				0	Pint	2.01	0.19		
9	I	Kosher Salt		2 1/8 Tsp	0.003				0	Pound	0.54	0.00		
10	I	Oil Canola		3 1/4 Cup	0.380				0	Pint	2.01	0.76		
11	I	Honey Bulk		2 Tbsp	0.047				0	Pint	7.47	0.35		

External Recipe Viewer



Modern Medical Kitchen, IO2 Central Kitchen

Blackberry Infused Bordelaise Sauce

Version: 7

Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price
25.000	235.000 Gram	12.952 Pound	2.18 %	0.20	

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
25.000	235.000 Gram	25.000	0.518 Pound	Sub-Recipe for Pan-seared Venison over Mirepoix Cowpea Cake (Geisinger)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Wine Red		8 Cup	4.154				4	Pint	0.00	0.00		
2	I	Shallot		8 Oz	0.519				1	Pound	0.00	0.00		
3	I	Fruit Blackberries Fresh		42 Oz	2.596				3	Pound	1.80	4.67		
4	I	Fresh Thyme		2 Tsp	0.009				0	Pound	0.00	0.00		
5	I	Broth LS Beef		12 Cup	6.231				6	Pint	0.00	0.00		
6	I	Brown Sugar 1Tbsp		4 Ea.	4.154				4	Each	0.00	0.00		
7	I	Butter Unsalted Bulk		8 Tbsp	0.121				0	Pound	3.04	0.37		

External Recipe Viewer



Modern Medical Kitchen, IO2 Central Kitchen

Dandelion Greens Salad

Version: 10

Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price
93.284	0.536 Oz	3.125 Pound	0.22 %	0.09	

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
93.284	0.536 Oz	93.284	0.034 Pound	Sub-Recipe for Pan-seared Venison over Mirepoix Cowpea Cake (Geisinger)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Dandelion Greens		8 Ea.	7.774				8	Each	0.00	0.00		
2	I	Cheese Goat		31 Oz	1.943				2	Pound	3.50	6.80		
3	I	Honey Bulk		16 Tsp	0.162				0	Pint	7.47	1.21		
4	I	Spice Black Pepper Bulk		8 1/8 Tsp	0.006				0	Pound	0.00	0.00		

External Recipe Viewer



Modern Medical Kitchen, IO2 Central Kitchen
Candied Fig (Garnish) Version: 6

Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price
25.000	1.690 Gram	0.093 Pound	4.20 %	0.00	

Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin
25.000	1.690 Gram	25.000	0.004 Pound	Sub-Recipe for Pan-seared Venison over Mirepoix Cowpea Cake (Geisinger)

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY BU	AVE	COS	Prep. Type	Lead Days
1	I	Fig		423 Gram	0.933				1 Pound	0.00	0.00		
2	I	Sugar Granulated Bulk		8 Tsp	0.097				0 Pound	0.88	0.09		

External Recipe Viewer

