

**Modern Medical Kitchen, IO2 Central Kitchen****Venison and Kale Salad over Herbed Polenta (Integris)****Version: 19****Summary**

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price	
25.000	1.000 Ea.	25.000 Each	5.11 %	1.61		

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Venison Steak		9 Lb	9.375				9 Pound		2.97	27.84		
2	I	Salt Bulk		4 Tbsp	0.165				0 Pound		0.54	0.09		
3	I	Spice Black Pepper Bulk		2 Tbsp	0.039				0 Pound		0.00	0.00		
4	I	Oil Olive		4 Tbsp	0.130				0 Pint		3.57	0.47		
5	R	Herbed Polenta		25 Ea.	25.000				25 Each		0.21	5.29		
7	R	Kale and Berry Salad		25 1/2 Cup	6.250				6 Pound		0.45	6.48		

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**Modern Medical Kitchen, IO2 Central Kitchen**
**Herbed Polenta**
**Version: 5**
**Summary**

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price	
25.000	1.000 Ea.	25.000 Each	0.00 %	0.21		

**Breakdown**

Portions	Port. Size	Total QTY	Weight/Port.	Origin
25.000	1.000 Ea.	25.000	0.442 Pound	Sub-Recipe for Venison and Kale Salad over Herbed Polenta (Integrис)

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	8.333				8 Pint		0.00	0.00		
8	I	Cornmeal Yellow		4 Cup	1.121				1 Pound		0.70	0.78		
9	I	Cream Heavy Whipping		2 Cup	1.042				1 Pint		2.50	2.61		
10	I	Fresh Thyme		2 Tsp	0.009				0 Pound		0.00	0.00		
11	I	Spice Rosemary		1 Tsp	0.005				0 Pound		0.00	0.00		
12	I	Spice White Pepper		2 Tsp	0.013				0 Pound		0.00	0.00		
13	I	Cheese Parmesan 1oz		8 Ea.	8.333				8 Each		0.23	1.89		

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**Modern Medical Kitchen, IO2 Central Kitchen****Kale and Berry Salad****Version: 7****Cold****Summary**

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price	
14.493	6.900 Oz	6.250 Pound	0.03 %	0.45		

**Breakdown**

Portions	Port. Size	Total QTY	Weight/Port.	Origin	
14.493	6.900 Oz	14.493	0.431 Pound	Sub-Recipe for Venison and Kale Salad over Herbed Polenta (Integris)	

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
14	I	Vegetable Kale Fresh		2 Lb	2.410				2 Pound		0.00	0.00		
15	R	Wheat Berry for Kale Salad	14	4.000 Oz	3.615				4 Pound		0.08	1.12		
17	I	Fruit Blackberries Fresh		2 1/2 Cup	0.603				1 Pound		1.80	1.08		
18	I	Fruit Golden Berries Fresh		2 Cup	1.205				1 Pound		1.80	2.17		
19	I	Fruit Raspberries Fresh		2 1/2 Cup	0.603				1 Pound		0.00	0.00		
20	I	Oil Olive		7 Tbsp	0.226				0 Pint		3.57	0.81		
21	R	Balsamic Berry Reduction		2 1/2 Cup	0.603				1 Pound		0.43	1.30		

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## Modern Medical Kitchen, IO2 Central Kitchen

Wheat Berry for Kale Salad

Version: 7

Cold

## Summary

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price	
14.461	4.000 Oz	3.615 Pound	13.47 %	0.08		

## Breakdown

Portions	Port. Size	Total QTY	Weight/Port.	Origin	
14.461	4.000 Oz	14.461	0.250 Pound	Sub-Recipe for Kale and Berry Salad	

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Wheat Berries		2 Cup	1.205				1 Pound		0.00	0.00		
3	I	Garlic Minced		5 Tsp	0.074				0 Pound		3.82	0.28		
4	I	Oil Olive		2 Tbsp	0.075				0 Pint		3.57	0.27		
7	I	Shallot		14 Oz	0.904				1 Pound		0.00	0.00		
8	I	Wine White Cooking		2 1/4 Cup	0.301				0 Pint		0.00	0.00		
9	I	Honey Bulk		2 Tbsp	0.075				0 Pint		7.47	0.56		
11	I	Stock, LS Chicken		5 Cup	2.410				2 Pint		0.00	0.00		
12	I	Stock, LS Vegetable		2 Cup	1.205				1 Pint		0.00	0.00		

External Recipe Viewer



**Modern Medical Kitchen, IO2 Central Kitchen**
**Balsamic Berry Reduction**
**Version: 5**
**Summary**

Portions	Std. Port. Size	Yield	Production Loss	Cost of Sales	Sales Price	
3.013	3.200 Oz	0.603 Pound	0.62 %	0.43		

**Breakdown**

Portions	Port. Size	Total QTY	Weight/Port.	Origin	
3.013	3.200 Oz	3.013	0.200 Pound	Sub-Recipe for Kale and Berry Salad	

Pos	Type	Component	POT QTY	Std. Port	Weight	Volume	Loss	Loss2	ACT QTY	BU	AVE	COS	Prep. Type	Lead Days
1	I	Fruit Blackberries Fresh		0 1/2 Cup	0.124				0 Pound		1.80	0.22		
2	I	Fruit Blueberries Fresh		2 Oz	0.124				0 Pound		5.45	0.68		
3	I	Fruit Raspberries Fresh		0 1/2 Cup	0.124				0 Pound		0.00	0.00		
4	I	Vinegar Balsamic		0 1/4 Cup	0.062				0 Pint		2.73	0.17		
5	I	Honey Bulk		1 Tbsp	0.031				0 Pint		7.47	0.23		
6	I	Water Bulk		0 Cup	0.249				0 Pint		0.00	0.00		

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