

Developed with Susie Olson M.Ed.

Crêpe stand

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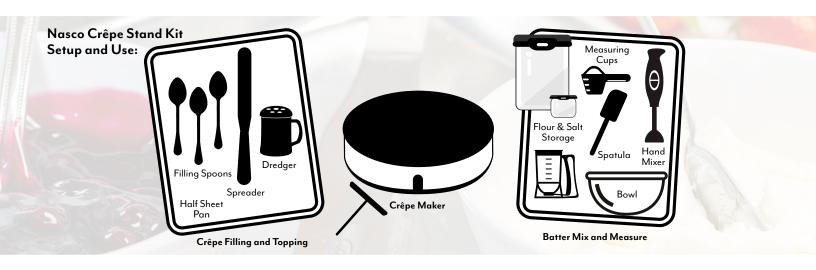
- 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.
- **8.5.1** Demonstrate professional skills in safe handling of knives, tools, and equipment.

Materials list

- · Nasco Crêpe Stand Kit (WA35583)
- · Crêpe Recipe with Recipe Conversion Sheet (included)
- Crêpe Costing Sheet (included)
- · Filling/Topping Costing Sheet (included)
- · Menu Pricing Sheet (included)

Formative Assessment

Students will recognize and utilize the principles of food cost and menu pricing to successfully set menu prices that meet the market needs and earn a profit.



Pre-Sale Activities

- 1. Set a date for your Crêpe Stand Sale.
- 2. Discuss with students options for fillings and toppings that can be prepared in class before the sale.
- 3. Determine the number of crêpes that will be made. Consider the amount of time needed to make one crêpe from beginning to end (2-3 minutes each), time constraints, and the number of potential customers.
- 4. Use the Recipe Conversion Sheet to determine the amounts of the ingredients needed to make the desired amount of crêpes.
- Use the Crêpe Costing Sheet and receipts/ invoices to determine the food cost of a single crêpe.
- 6. Use the Filling/Topping Costing Sheet with receipts/invoices to determine the food cost of a single serving of topping/filling recipe of choice.
- 7. Combine the cost of the crêpes and fillings/ toppings on the Menu Pricing Sheet to determine an estimated menu price. Price = Raw Food Cost of Item/Food Cost Percentage.
- 8. Round your estimated price UP to make the menu price a number that works with the menu. (Example: Round \$14.32 up to \$14.50 for the menu price.)
- 9. Promote your sale with announcements, posters, banners, or flyers.
- 10. Purchase ingredients and prepare fillings/toppings prior to the sale.
- 11. Determine a method of record-keeping for the sale to keep track of your sales and profits.



Recipe Conversion Sheet



Crêpe Costing & Filling/ Topping Costing Sheet



Menu Pricing Sheet



Basic crêpe recipe

Name: Da	ate:
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Yield

6 large crêpes

Ingredients

- · 1 cup all-purpose flour
- ½ teaspoon salt
- 1¼ cups whole milk
- · 3 tablespoons butter, melted
- · 2 large eggs
- 3 teaspoons melted butter, reserved for cooking

Directions

- 1. In a mixing bowl, add milk, 3 tablespoons melted butter, and eggs. Blend with an immersion blender until well mixed. Add the flour and salt and blend until smooth. Pour into the batter dispenser and set aside.
- 2. Heat the crêpe maker to the #4 heat setting. When the orange light turns green, brush the griddle with reserved melted butter until a light, even coating is applied.
- 3. Pour ½ cup of the prepared batter into the center of the crêpe maker. Quickly use the spreader to spread the batter as thinly as possible.
- 4. Cook the crêpe for 1-2 minutes or until the underside is lightly golden. Flip the crêpe and cook on the second side for an additional minute.
- 5. Top crêpes with desired filling and serve.

Recipe Conversion

To change the recipe's yield, you must divide the desired yield (how many crepes you want to make) by the recipe's original yield (6). This will give you the "Conversion Factor." The Conversion Factor is multiplied by the ingredient amount in the original recipe to learn the amount needed for the desired number of crêpes.

<u>Desired Yield</u> = Conversion Factor Original Yield

 Х	1 cup all-purpose flour	=	 cups of all-purpose flour
 X	½ teaspoon salt	=	 teaspoons salt
 Х	1¼ cups whole milk	=	 cups whole milk
 Х	3 tablespoons butter, melted	=	 tablespoons butter
 Х	2 large eggs	=	 large eggs
	3 teaspoons cooking butter	=	 teaspoons cooking butter

Costing sheets

Crêpe Costing Sheet

Ingredient	Purchase Unit	Purchase Cost	Unit Cost	Units Needed	Ingredient Cost
All-Purpose Flour					
Salt					
Whole Milk					
Butter, Melted					
Large Eggs					
Cooking Butter					

Recipe Cost	
# of Crêpes	
Cost per Crêpe	

Filling/topping Costing Sheet

Ingredient	Purchase Unit	Purchase Cost	Unit Cost	Units Needed	Ingredient Cost

Recipe Cost	
# of Servings	
Cost per Portion	

Menu Pricing Sheet

Food Item	Portion Cost
Total Portion Cost	
Menu Price @ 33% Food Cost	
Actual Price of Goods + 33%	
Menu Price (Rounded)	