



Developed with Susie Olson M.Ed.

Crêpe stand

Volume 41 | Gr. 7-12



NASAFACS 8

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.

Basic crêpe recipe

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Name: _____ Date: _____

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.

$$\frac{\text{Desired Yield}}{\text{Original Yield}} = \text{Conversion Factor}$$

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

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	

