



Recipe Production

Recipe Number: SI201

Recipe Name: SIDE SWEET POTATO FRIES

Hot: Yes

Recipe Source: Cook Book

HACCP Process Category:

Complex

Serving Description: 0.5 CUP

| Projected Yield | | Actual Yield | | Leftovers | Disposition |
|-----------------|--------------|--------------|--------------|-----------|-------------|
| Quantity | Serving Size | Quantity | Serving Size | | |
| 100 | 0.5 CUP | | | | |

| Labor | | | | |
|---------------|------------|-----------|------------|------|
| Employee Name | Start Time | Stop Time | Total Time | Rate |
| | | | | |
| | | | | |

| Stock Number | Description | Amount 1 | Measure 1 | Amount 2 | Measure 2 | Location |
|--------------|------------------------|----------|-----------|----------|-----------|--------------|
| 2586 | POTATO SWEET YAM 40 LB | 22 | Pound | 3 3/4 | Ounce | (Unassigned) |
| 1306 | OIL EVO ITAL 6/1 GAL | 10 | Tbsp | 2 2/3 | tsp | (Unassigned) |
| 1011 | SALT KOSHER 12/3 LB | 2 | Tbsp | 2 1/3 | tsp | (Unassigned) |

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Sweet potatoes yield 85%
 Wash potatoes. Using the Hobart chopper, cut sweet potatoes into French Fries

Preparation Instructions

Toss potatoes with oil and salt.
 Pack in fish tubs or plastic bags.
 Transport cold to satellites. At satellite, roast on sheet pans in 375 - degree F oven for approximately 25 minutes until browned and fork tender.
 Potatoes may be stirred if they are browning unevenly.
 Transfer potatoes to 2 - inch hotel pans for service.

Serving Instructions

SERVING GUIDELINES:
 Amount of product per 2 - inch pan: 5.67#
 1/2 cup portions per pan: 25
 Utensil for serving: tongs



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| Nutrient | Unit | Recipe Nutrient Value | Nutrient Value per 100 Grams | Nutrient Value per Serving | % of Calories | Missing Value |
|---------------------|------|-----------------------|------------------------------|----------------------------|---------------|---------------|
| Food Energy | kcal | 8,679.0343 | 98.8623 | 86.7903 | | |
| Saturated Fat | g | 21.8244 | 0.2486 | 0.2182 | 2.26 | |
| Sodium | mg | 24,071.0919 | 274.1922 | 240.7109 | | |
| Total Trans | g | 0.0000 | 0.0000 | 0.0000 | | * |
| Total Fat | g | 151.1729 | 1.7220 | 1.5117 | 15.68 | |
| Cholesterol | mg | 0.0000 | 0.0000 | 0.0000 | | |
| Carbohydrate | g | 1,726.7242 | 19.6690 | 17.2672 | 79.58 | |
| Total Dietary Fiber | g | 257.4592 | 2.9327 | 2.5746 | | |
| Protein | g | 134.7387 | 1.5348 | 1.3474 | 6.21 | |
| Vitamin A (RE) | RE | 172,157.1682 | 1,961.0308 | 1,721.5717 | | |
| Vitamin A (IU) | IU | 1,217,544.2327 | 13,868.9650 | 12,175.4423 | | |
| Vitamin C | mg | 205.9708 | 2.3462 | 2.0597 | | |
| Calcium | mg | 2,588.0847 | 29.4807 | 25.8808 | | |
| Iron | mg | 53.3407 | 0.6076 | 0.5334 | | |
| Moisture | g | 6,632.3539 | 75.5487 | 66.3235 | | |
| Ash | g | 134.7826 | 1.5353 | 1.3478 | | |

| Stock Number | Description | Units per | | Cases | Broken Units | Broken Unit Description | Actual Used |
|--------------|------------------------|-----------|--------------|-------|--------------|-------------------------|-------------|
| | | Case | Location | | | | |
| 2586 | POTATO SWEET YAM 40 LB | 1.00 | (Unassigned) | 22 | 0.24 | LB | / |
| 1306 | OIL EVO ITAL 6/1 GAL | 1.00 | (Unassigned) | 0 | 0.04 | GAL | / |
| 1011 | SALT KOSHER 12/3 LB | 1.00 | (Unassigned) | 0 | 0.04 | BOX (3 LB) | / |

REPORT CRITERIA:

Sections Filter(s):

Criteria Filter(s):

Report Comments Section: