

Production Guides

GUIDE TO BAKING PAN YIELDS

| PAN | SIZE | YIELD | CUT | USED FOR |
|---------------------------|----------------------------|---|--------|---|
| Full Sheet or Cake Pan | 18 x 26 x 1 18 x 26 x 2 | 80 - 2 x 2-1/2" pieces (5lb. cake mix) | 8 x 10 | Cakes, bar cookies, oven baking |
| Half Sheet | 18 x 13 x 1 | 40 - 2 x 2-1/2" pieces | 8 x 5 | Cakes, bar cookies, oven baking |
| Baking Pan | 13-1/2 x 23 x 2 | 50 - 2 x 2-1/2" pieces | 10 x 5 | Cakes, gelatin |
| Baking Pan | 11 x 16 x 2 | 32 - 2 x 2-1/2" pieces | 4 x 8 | Cakes, gelatin |
| Loaf Pan | 4 x 5 x 2-1/2 | 10 - 1/2-inch pieces | 10 | Baked pureed items, quick breads |
| Loaf Pan | 16 x 5 x 4 | 10 - 1/2-inch pieces | 16 | Angel food cake, meatloaf, quick breads |
| Prepared Entrées | 96 oz | 16 - 6 oz portions | 4 x 4 | Prepared entrée items |

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GUIDE TO PORTION CONTROL EQUIPMENT

| SPOODLE SIZE | LADLE SIZE | SCOOP SIZE | APPROX.NO. SERVINGS PER QUART | PART OF CUP | NO. OF OUNCES | COMMON USE |
|--------------|------------|------------|-------------------------------|-------------|---------------|--|
| 6 oz. | 6 oz. | No. 6 | 6 | 3/4 | 6 oz. | Soups, casseroles, creamed dishes |
| 4 oz. | 4 oz. | No. 8 | 8 | 1/2 | 4 oz. | Mashed potatoes, vegetables, fruits, dressings, potatoes, starches, pureed meat with bread |
| N/A | N/A | No. 10 | 10 | 2/5 | 3-1/2 oz. | Sandwich fillings. Pureed egg and toast |
| 3 oz. | N/A | No. 12 | 12 | 1/3 | 3 oz. | Salads |
| 2 oz. | 2 oz. | No. 16 | 16 | 1/4 | 2 oz. | Meat balls, drop biscuits, muffins, cupcakes |
| N/A | N/A | No. 20 | 20 | 1/5 | 1-3/4 oz. | Sauces, cookies, drop biscuits |
| N/A | N/A | No. 24 | 24 | 1/8 | 1-1/2 oz. | Toppings, cookies, drop biscuits |
| N/A | 1 oz. | No. 30 | 30 | 2 Tbs. | 1 oz. | Gravy, salad dressings, sauces, cookies, toppings |
| N/A | N/A | No. 40 | 40 | 1 Tbs. | 1/2 oz. | Cookies, toppings, salad dressings, cranberry sauce |

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GUIDE TO CAN SIZES

| Can Size (Industry term) | Approximate net weight or fluid measure | Approximate cups per can | Number of portions | Principal products |
|--------------------------|---|--------------------------|--------------------|--|
| No. 10 | 6lb-7 lb. 5 oz | 12 - 13 | 25 | Institutional size for fruits, vegetables |
| No. 5 Squat | 4 lb-4-1/4 lb. | 8 | 16 - 20 | Institutional size for canned fish, sweet potatoes |
| No. 3 Cyl | 46 Fl oz or 51 oz | 5-1/4 | 10 - 12 | Fruit and vegetable juices, condensed soups |
| No. 2-1/2 | 26 - 30 oz | 3-1/2 | 5 - 7 | Fruits, some vegetables |
| No. 2 | 18 Fl oz or 20 oz | 2-1/2 | 5 | Juices, fruits, ready-to-serve soups |
| No. 303 | 1 lb. | 2 | 4 | Fruits, vegetables, ready-to-serve soups |
| No. 300 | 14 - 16 oz | 1-3/4 | 3 - 4 | Some fruits and meat products |
| No. 1 | 10-1/2 - 12 oz | 1-1/4 | 2 - 3 | Condensed soups |
| 8 oz | 8 oz | 1 | 2 | Ready-to-serve soups, fruits, vegetables |