

劉

Made With Lau

Background

Ingredients

Steps

Summary

414 shares

Weight: US

ozg

Volume: Metric

cupmL

Servings

10

Congee Ingredients

- 15 oz rice
- 4732 mL water
- 12.3 mL salt
- 12.3 mL oil
- 7.5 century egg
- 1.3 lb pork butt
- 2.5 oz dried scallop
- 0.63 oz ginger

Pork Marinade

- 18.5 mL salt

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2.5 oz dried scallop

0.63 oz ginger

Pork Marinade

- 18.5 mL salt
- 3.1 mL white pepper
- 73.9 mL cornstarch
- 73.9 mL water
- 6.2 mL baking soda
- 12.3 mL sesame oil

Garnishes

- 2.5 small amount cilantro
- 2.5 small amount green onion

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APA

Lau, M. W. (2022, March 14). *Century Egg & Pork Congee (皮蛋瘦肉粥)*. Made With Lau. Retrieved April 20, 2023, from <https://www.madewithlau.com/recipes/century-egg-and-pork-congee>

Recipe Enlargement Form

Enlarge the original recipe to 250 servings by using the **factor method** (see FFF).

Original # servings:

10

Factor:

Calculate to six decimal places and round off to five decimal places (Columns C & D)

25 (to capture light ingredients such as dried herbs).

Your final measures should be in simplified measures and rounded off following rounding rules in Column E.

	Column A Ingredients	Column B Original recipe amounts	Column C Convert to common denominator or weight (if needed)	Column D Multiply by factor (show your work; include calculations here) Amount x factor = ?	Column E Convert to appropriate measure & simplify (use 1 gallon vs. 128 oz, etc.) (Show your work; include calculations such as how you convert from pounds > ounces > gallons > gallons + cups, etc.) This is where you ROUND to <u>full</u> measures! See "rounding rules" in FFF
	<i>Example: milk, nonfat</i>	1 cup	1 cup or 8 oz (choose one)	(example factor = 25) 1 cup x 25 = 25 cups or 8 oz x 25 = 200 oz	1 gallon = 16 cups; 25/16=1.5625 gall; 0.5625 gall=2 qts + 1 cup =>1 gall, 2 qts, 1 c. milk OR 1 gallon=128 oz; 200/128=1.5625 gall 0.5625 gall=2 qts + 1 cup =>1 gall, 2 qts, 1 c. milk
1	Rice, white	15 oz	15 oz	Factor = 250 ÷ 10 = 25 15 oz x 25 = 375 oz	1 ounce = 0.0625 lb; 375 oz x 0.0625 lb = 23.4375 lb 1 lb = 2 1/3 cups; 23.4375 x 2 1/3 = 54.6875 cups; 1 qt = 4 cups; 54.6875 cups / 4 = 13.6719 qt; = 14 qt rice
2	water	20 cups	20 cups	20 cup x 25 = 500 cups	1 gallon = 16 cups; 500 cup / 16 cups = 31.25 gallon; = 31 gallon water
3	Table salt (in congee)	2.5 tsp	2.5 tsp	2.5 tsp x 25 = 62.5 tsp	1 tbsp = 3 tsp; 63.5 tsp / 3 = 20.8333 tbsp; 1 1/2 tbsp table salt = 1 oz; 20.8333 / 1 1/2 = 13.8889 oz; = 13.5 oz table salt
4	Oil, vegetable	2.5 tsp	2.5 tsp	2.5 tsp x 25 = 62.5 tsp	1 cup = 48 tsp = liquids 8 fl oz; 62.5 tsp / 48 tsp = 1.3021 cup; 1.3021 x 8 fl oz = 10.4168 fl oz =10.5 fl oz vegetable oil
5	Century egg	7.5 pieces	7.5 pieces	7.5 pieces x 25 = 187.5 pieces	187.5 pieces eggs

6	Pork butt	1.3 lb	1.3 lb	$1.3 \text{ lb} \times 25 = 32.5 \text{ lb}$	32.5 lb pork butt
7	Dried scallop	2.5 oz	2.5 oz	$2.5 \text{ oz} \times 25 = 62.5 \text{ oz}$	63 oz dried scallop
8	ginger	0.63 oz	0.63 oz	$0.63 \text{ oz} \times 25 = 15.75 \text{ oz}$	15.5 oz ginger
9	Table salt (in pork)	3.8 tsp	3.8 tsp	$3.8 \text{ tsp} \times 25 = 95 \text{ tsp}$	$1 \text{ cup} = 48 \text{ tsp}$ $95 \text{ tsp} / 48 \text{ tsp} = 1.9792 \text{ cup}$ $1 \text{ cup} = 16 \text{ tbsp}$ $0.9792 \text{ cup} \times 16 \text{ tbsp} = 15.6672 \text{ tbsp}$ $= 16 \text{ tbsp}$ $= 1 \text{ cup}$ 2 cups table salt in pork
10	White pepper	0.63 tsp	0.63 tsp	$0.63 \text{ tsp} \times 25 = 15.75 \text{ tsp}$	15.5 tsp white pepper
11	Corn starch	5 tbsp	5 tbsp	$5 \text{ tbsp} \times 25 = 125 \text{ tbsp}$	$1 \text{ cup} = 16 \text{ tbsp}$ $125 \text{ tbsp} / 16 \text{ tbsp} = 7.8125 \text{ cup}$ $3 \frac{1}{2} \text{ cup} = 1 \text{ lb}$ $7.8125 \text{ cup} / 3 \frac{1}{2} \text{ cup} = 3.3482 \text{ lb}$ 3 lb corn starch
12	water	5 tbsp	5 tbsp	$5 \text{ tbsp} \times 25 = 125 \text{ tbsp}$	$16 \text{ tbsp} = 8 \text{ fl oz}$ $2 \text{ tbsp} = 1 \text{ fl oz}$ $125 \text{ tbsp} / 2 = 62.5 \text{ fl oz}$ = 63 oz water
13	Baking soda	1.3 tsp	1.3 tsp	$1.3 \text{ tsp} \times 25 = 32.5 \text{ tsp}$	$1 \text{ tbsp} = 3 \text{ tsp}$ $32.5 \text{ tsp} / 3 \text{ tsp} = 10.8333 \text{ tbsp}$ $0.8333 \text{ tbsp} = 2.4999 \text{ tsp}$ = 10 tbsp 2.5 tsp baking soda
14	Sesame oil	2.5 tsp	2.5 tsp	$2.5 \text{ tsp} \times 25 = 62.5 \text{ tsp}$	$1 \text{ tbsp} = 3 \text{ tsp}$ $62.5 \text{ tsp} / 3 \text{ tsp} = 20.8333 \text{ tbsp}$ = 21 tbsp sesame oil
15	Cilantro (small)	2.5 pieces	2.5 pieces small	$2.5 \text{ pieces} \times 25 = 62.5 \text{ pieces small}$	62.5 pieces small
16	Green onion (small)	2.5 pieces	2.5 pieces small	$2.5 \text{ pieces} \times 25 = 62.5 \text{ pieces small}$	62.5 pieces small

**UC Davis Dining Services
STANDARDIZED RECIPE FORM**

Recipe Name: Centruy Egg & Pork Congee

Major Equipment: steam jacketd kettle, ladle, electric chopper, manual meat slicer

Yield: 250

Cooking Temperature: 150 F degree

Portion Size: 10

Cooking Time: preparation time: 25 min; cooking time: 20 min

Portion Utensils: spoons, bowls

Ingredient:	Amount: Volume/Weight/Count (select one)	Procedure:
Rice , table salt for congee, vegetable oil	14 qt rice, 13.5 oz table salt, 10.5 oz vegetable oil	1. Wash rice first for 3 times using 3 rounds of fresh water, then submerge the rice with water and add table salt and oil into the water.
Dried scallops	63 oz	2. Break apart the dried scallop using pliers for edible sizes
Water, dried scallops, rice	31 gallon water, 63 oz torn dried scallops, 14 qt soaked rice	3. Boil 31 gallon water in a 100-gallon steam jacked kettle, after it boils, put the 63 oz dried scallop first. Until the water boils again, put 14 qt soaked rice into the water and close the lid. Make sure the water always boils and stir after 3 minutes with a large 8 ounces ladle. Cook the rice for 20 minutes using high heat. Start preparing other ingredients while waiting for the congee to be thoroughly cooked.
Pork butt	32.5 lb pork butt	4. Using a large manual meat slicer to slice the pork butt into small pieces, and rinse them with water and drain.
Ginger, table salt for pork, white pepper, cornstarch, water for pork, baking soda, sesame oil, pork slides.	15.5 oz ginger, 2 cups table salt for pork, 15.5 tsp white pepper, 3 lb cornstarch, 63 oz water, 10 tbsp 2.5 tsp baking soda, 21 tbsp sesame oil, 32.5 lb pork slices.	5. Using 30 oz electric chopper to chop the 15.5 oz ginger into small pieces but not ginger puree. Add salt, white pepper, cornstarch, water, and baking soda into the bowl with ginger pieces. Mix them well and put all the pork slices in it. Mix well again and add sesame oil into the bowl and mix.

Cilantro (small), green onion (small)	62.5 pieces small cilantro and 62.5 pieces small green onion	6. cut cilantro and green onions into small pieces using separate electric chopper. Again, not big cubes and not puree but small pieces.
Century egg	187.5 eggs	7. peel 187.5 eggs manually and cut 1/3 of them (62.5) into wedges and the rest of them (125) into smaller pieces.
Sliced pork	32.5 lb pork slides	8. The heat of the steam jacketed kettle should be turned to low at this point and mix with a large 8 ounces ladle. After mixing the congee, slowly add the sliced pork butt into the congee. Do not pour all of them at once for them might stick together and do not separate in the congee. Turn the heat to medium low and cook for another 3 minutes.
Century egg	125 sliced eggs	9. Add the smaller pieces of century eggs (125) into congee and stir with large 8 ounces ladle and cook for 30 seconds.
Century egg, green onion, cilantro	62.5 sliced eggs, 62.5 pieces chopped green onions, 62.5 pieces chopped cilantro	10. Turn off the heat, add the rest of the eggs, green onions, and cilantros into the steam jacketed kettle, then stir. The congee is done.
HACCP	Pork	Safe consumption temperature of pork: must be cooked to 145 F degree before removing from heat (USDA)
How to portion?		Divide congee into 25 portions and each portion has 10 serving sizes since the original recipe have a serving size of 10. It will be easier to portion the congee using an 8 ounces ladle to scoop congee from one of the 25 portions and serve 10 people with every portion.
How to garnish?		Green onion and cilantro can bring some color to the congee by adding them at the end. And congee is hard to look good since everything is poured and cooked together so I would say pay more attention on the bowls that hold the congee. Choose the bowls that have a warm color and fine figures and serve the customer with a spoon.
Reheating?		If the congee is consumed in a large scale such as in a large size party or at college, I would say using pans with larger depth and holding the congee inside the pan with hot water beneath the pans to constantly heat the congee. If the congee is

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		served at a restaurant, with each portion ordered by the customer, the chef can take out one portion from the large steam and reheat it using s separate small pot instead of reheating the whole congee repeatedly. But still, the steam should be turned on to very low heat to at least make sure the congee is warm and safe to eat.
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Recipe Costing Form

Recipe Name: Century Egg & Pork Congee

Yield: 250

Portion Size: 10

Food Cost %: 40%

Cost Per Portion: \$3.87

Selling Price: \$9.675

	Ingredient:	Recipe Quantity (AP) (from Standardized Recipe)	Cost (show calculations)	Total Cost 250 portions
		Volume/ Weight/ Count (select one)	APC/unit (AP Cost)	
	<i>Example:</i> milk, nonfat	200 fl oz	\$3.98/gall or \$0.03/fl. oz (Safeway.com)	200 fl oz x \$0.03/fl. oz = \$6.00
1.	Rice white	14 qt	\$20.10/lb amazon.com	1 qt rice = 4 cups; 14 x 4 = 56 cups 2 1/3 cups = 1 lb 56 cups / 2 1/3 cups = 24 lb 24 lb x \$20.10 = \$482.40
2.	water	31 gallon	free	Free \$0.00
3.	Table salt for congee	13.5 oz	\$2.49/26oz or \$0.10/oz safeway.com	\$0.10 x 13.5oz = \$1.35
4.	Table salt for pork butt	2 cups	\$2.49/26oz or \$0.10/oz safeway.com	2 cups = 32 tbsp 1 oz = 1 1/2 tbsp 32 tbsp / 1 1/2 tbsp = 21.3 oz \$0.10 x 21.3 oz = \$2.13
5.	Vegetable oil	10.5 fl oz	\$2.39/24 fl oz or \$0.10/fl oz Walmart.com	10.5 fl oz x \$0.10/fl oz = \$1.05
6.	Century eggs	187.5 pieces	\$3.19/4 pcs or \$0.80/pcs sayweee.com	\$0.80/pcs x 187.5 pcs = \$150.00
7.	Pork butt	32.5lb	\$1.78/lb samsclub.com	\$1.78 x 32.5lb = \$57.85

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8.	Dried scallop	63 oz	\$25.59/200 g or \$0.13/g yami.com	1 oz = 28 g 63 oz x 28 g = 1764 g 1764 g x \$0.13/g = \$229.32
10	ginger	15.5 oz	\$3.99/lb safeway.com	1 lb = 16 oz 15.5 oz / 16 oz = 0.96875 lb \$3.99 x 0.96875 lb = \$3.87
11.	White pepper	15.5 tsp	\$1.34/oz amazon.com	1 oz = 4 tbsp 15.5 tbsp / 4 tbsp = 3.875 oz \$1.34 x 3.875 oz = \$ 5.19
12.	cornstarch	3 lb	\$1.82/lb safeway.com	\$1.82 x 3 lb = \$5.46
13	Water in pork	63 oz	free	Free \$0.00
14	Baking soda	10 tbsp 2.5 tsp baking soda	\$0.99/lb or \$0.061875/oz Walmart.com	1 oz = 2 1/3 tbsp 1 tbsp = 3 tsp 2.5 tsp / 3 tsp = 0.8333 tbsp 10.8333 tbsp / 2 1/3 tbsp = 4.6426 oz 4.6428 oz x \$0.061875/oz = \$0.29
15	Sesame oil	21 tbsp	\$0.87/fl oz amazon.com	16 tbsp = 8 fl oz; 1 tbsp = 0.5 fl oz 21 tbsp x 0.5 fl oz = 10.5 fl oz \$0.87/fl oz x 10.5 fl oz = \$9.14
16	Green onion small	62.5 pieces	\$1.69/bunch safeway.com 7 pcs in one bunch	62.5 pcs / 7 pcs = 8.9286 bunch \$1.69 x 8.9286 bunch = \$15.09
17	Cilantro small	62.5 pieces	\$0.95/bunch target.com 12 pcs in one bunch	62.5 p5.2083cs / 12 pcs = 5.2083 bunch \$0.95 x 5.2083 bunch = \$4.95
			Total Recipe Cost:	\$968.09

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1. Van, P. by D. (2011, May 25). *Cooking meat? check the new recommended temperatures*. USDA. Retrieved April 20, 2023, from <https://www.usda.gov/media/blog/2011/05/25/cooking-meat-check-new-recommended-temperatures>