

T-110 General Food Quantities

Spring 2016: Based upon learned experience

Food	Ingredient name and UNIT of measure. Notes: consider that not all attendees will eat items	Portion per Scout per meal		Total Number attendees	Total servings needed written in portion UNITS	Store size of purchased item.	Convert container measure to same units used in Column D**		Total amount of item needed written in Size of Purchased item		Number of items needed at purchased size		Cost of a single purchased item	Total Cost of this ingredient for this recipe
		qt	unit				qt	unit	qt	unit	qt	unit		
Drink	Milk - ounces	6	oz	23	138	1 gal	128	oz	1.08	gal	1	gal		\$ -
	Water - For Cooking Only	12	oz	23	276	5 gal	640	oz	0.43	gal	1	5 gal		\$ -
	Pop	10	oz	23	230	liter	33.8	oz	6.8047	liters	7	liters		\$ -
	Coffee: 1 lb dry = 82 (9 oz cups)	9	oz	6	54	1 lb dry	16	oz	0.625	lb dry	1	lb dry		
	Coffee Cream = 1 oz ea cup x #days	3	oz	5	15	1 pint	16	oz	0.94	oz	1	pint		
Meat: Beef/Turkey	Ground Meat - Raw	6	oz	23	138	1 lb	16	oz	8.63	lbs	8.75	Lbs		\$ -
Meat: Chicken	Chicken Breast	0.5	breast	23	11.5	1 whole	1	breast	11.50	whole breast	12	whole breast		\$ -
Bacon	Fresh Pork Bacon	2.5	slices	23	57.5	12 slices	12	slices	4.79	packs	5	single packs		
Pizza - no sides	1 Large feeds 2-3 people Large = 8 slices	4	slices	23	92	8 slices	8	slices	11.5	Lg pizza	11	Lg pizzas		\$ -
Pizza - w/sides	1 Large feeds 4 people	2	slices	23	46	8 slices	8	slices	5.75	Lg Pizza	6	Lg pizzas		\$ -
French Toast	3 Slices each -w/fruit or side = 22 slices to loaf	3	slices	23	69	22 slices	22	slices	3.1364	loafs	3	loafs		\$ -
French Toast/Eggs	Eggs for French Toast 2 eggs(w/milk) for 4 slices			23	6	12 eggs	1	eggs	6	eggs	6	eggs		\$ -
French Toast/Milk	Add 1 oz milk per 2 eggs for 4 slices of bread		oz	23	5.5	1 pint	16	oz	0.3438	pint	1	pint		
Idaho Potatoes	1 Baked or Mashed Potato per person - w/other sides	1	Idaho	23	23	1 Idaho	1	Idaho	23	Idaho	25	Idaho		\$ -
Red Skin Potatoes	4 (Golf Ball sized) Red Skin Potatoes - w/other sides	4	Red Skins	23	92	Red Skins	1	Red Skins	92.00	Red Skins	100	Red Skins		\$ -

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		qt	unit				qt	unit	qt	unit	qt	unit		
Spagetti	Raw Pasta (1 cup cooked) = 8 servings to 16 oz box	8	oz	23	184	oz	16	oz	11.50	boxes	11	16 oz boxes		\$ -
Marinara Sauce	1.5 oz sauce per serving (meatless)	1.5	oz	23	34.5	24 oz jar	24	oz	1.44	jars	2	24oz jars		\$ -
Meatballs-Frozen	Kirkland Frozen Meatballs = 6 per serving	6	meat balls	23	138	6 lbs	140	meat balls	0.99	meat balls	1	6lb bag		\$ -
Broccoli	Fresh Broccoli Head - 5 pcs per w/other sides = 6oz. Or 1 cup. 18/23 eaters	1	cup	18	18	1 Head /flower	3	cup	6	Head /flowers	6	Head /flowers		\$ -
Baked Beans	Canned Baked Beans = 16 oz	8	oz	23	184	16 oz	16	oz	11.5	16 oz cans	12	16oz cans		\$ -