

Yields and Labor Analysis (Approximately)

Product	Raw Gross Case Weight	Cut Product	Net Yields (Lbs)	Net Yield (%)	Labor Minutes
Broccoli	14Ct - 23 Lb	1-2" Flowers	9	39 - 44	30
Cabbage	24Ct - 50 Lb	1/8" Shredded	37.5	75	70
Carrots	Bulk - 50 Lb	Sticks	22 - 23	40-45	180
Cauliflower	12Ct - 28 Lb	1-2" Florets	10 - 13	35 - 45	30
Celery	26 - 50 Lb	Diced	28	55	60
Celery	36Ct - 50 Ct	Sticks	5	50	50
Onions	50 Lb	Diced	32	64	120
Potatoes	Red "B" - 50 Lb	Wedge	47.5	95	120
Potatoes	White - 50 Lb	Diced with Skin	42 - 45	85 - 90	70

An Example of the Cost Analysis of Raw Produce

Employee Hourly Rate Of Pay	\$15.50
Raw Product Case Weight	23 Lb
Cost Raw Product	\$15.75
Minutes To Process Product	45 Min.
Weight Of Finished Product	14 Lb

DETERMINE ACTUAL LABOR

Employee Hourly Wage \$15.50 X .30 (Benefits, Insurance, Etc.) = \$4.65
 Subtotal \$4.65 + 15.50 = \$20.15 Hourly Rate
 Actual Labor Cost \$20.15/60 X 45 Min To Prepare = .3358 Per Minute

DETERMINE ACTUAL LABOR COST TO PROCESS

45 Minute To Process X .3358 Cents Per Lb = \$15.11
 \$15.11 Labor Cost + \$15.75 Raw Product Cost = \$30.86 Total Cost

FINISHED PRODUCT

23Lbs Raw Product (-) 9 Lbs Unusable Product = 14LB
 30.86 Total Cost (/) 14 Lb Useable Product Cost = \$2.20

