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| --- | --- | --- | --- | --- | --- | --- | --- |
| Item | AP unit | # of measures per AP unit | Measure Per AP Unit | Trimmed/ Cleaned Ounce Weight or Count per AP Unit | Yield Percent | Trimmed/Cleaned  Ounce Weight Per Cup | Trimmed/Cleaned Cups per AP Unit |
| Lettuce Romaine Chopped | head | 24 | ounce | 18 | 75.0% | 2.00 | 9.000 |
| Cauliflower cut 1 florets | head | 30 | ounce | 18 | 60.0% | 4.70 | 3.830 |
| Large Onions | Each | 13.7 | ounce | 12.5 | 91.2% |  |  |
| Squash  Zucchini | pound | 16 | ounce | 15 | 93.8% | 3.80 | 3.947 |
| Brussels Sprouts | Pound | 16 | ounce | 14.2 | 88.8% | 3.20 | 4.438 |

1. To prepare 200 salads for dinner service, you need 3oz of chopped romaine per salad. How many pounds of romaine should you purchase?
2. A catering job calls for three hundred 1 ½ cup portions of shredded romaine lettuce. How many pounds of romaine do you need to purchase for this job?
3. How many pounds of romaine lettuce should you purchase if you need to serve one-quarter head of lettuce to each of 100 guests?
4. You need 125 serving of cauliflower florets, each weighing 6oz. How many pounds of cauliflower should you purchase?
5. How many large onions should you purchase if you need to make 100 salads each containing one-eighth of an onion?
6. You are serving each of your 250 guests a 1 cup portion of sliced zucchini. How many 20-pound boxes should you purchase?
7. How many pounds of Brussels sprouts should you purchase if you need 500 sprouts?