



Food and Beverage Cost Control

CAN CUTTING

Materials needed:

- 3 (same sized) cans of Whole Tomatoes (purveyor or store brand, name brand expensive, name brand cheaper)
- 1 digital scale per team
- 1 strainer/ container per team
- Kitchen bowls for weighing product
- Gloves
- Calculators
- Reference to color wall chart
- Kitchen spoons
- Containers/ labels for storing product after activity

Instructions:

1. Determine: AP cost= Cost of can ÷ Ounces per can
2. Drain the solids, reserve the liquid.
3. Weigh the tomato solids again.
4. Determine: EP cost= Cost of can ÷ Drained weight
5. Compare the three tomatoes and their juice.
6. Determine what each brand is suitable for and why

	Tomato 1	Tomato 2	Tomato 3
	Brand: _____ Cost: _____	Brand: _____ Cost: _____	Brand: _____ Cost: _____
Cost/Ounces in Can			
Drained Weight			
AP Cost			
EP Cost			
Characteristics (size/ shape/ consistency)			
Color			
Wholeness			
Flavor/Odor			
Defects (Y/N)			

(USDA, 1990)

Rank the choices _____

Reference

USDA. (1990, April 13). United States standards for grades of canned tomatoes. Retrieved September 19, 2019, from USDA:

https://www.ams.usda.gov/sites/default/files/media/Canned_Tomatoes_Standard%5B1%5D.pdf