Method 1, Using Column 3

Source: **Menu and Food Production Plan or Converted Servings**	**Source:** **Food Buying Guide**	**Divide**	**Round Up**
A Number of Servings needed	B Servings per Purchase Unit, FB Yield Data Table, Column 3	C Purchase Units needed Calculation A÷B=C	D To ensure enough food is available, always round up to nearest measureable Purchase Unit
Example: 195- 1/4-cup servings of cooked carrot slices			
Example: 120- 1/4 cup servings of baked beans, vegetarian, canned			
Example: 70- ½ cup servings of cooked, rolled, regular oats			

Method 2, Using Column 5

Source: **Menu and Food Production Plan or Converted Servings**	**Source:** **Food Buying Guide**	**Multiply/Divide**	**Round Up**
A Number of Servings needed	B Purchase Units for 100 Servings, Column 5	C Purchase Units needed Calculation: A × B ÷ 100 = C	D To ensure enough food is available, always round up to nearest measureable Purchase Unit
Example: 200- ¼ cup servings of frozen cut green beans			
Example: 120- 1/4 cup servings of baked beans, vegetarian, canned			
Example: 70- ½ cup servings of cooked, rolled, regular oats			

Method 3, Formula

Purchase Units for 100 Servings Column 5	×	**Number of servings needed ÷ Number of servings listed**	×	**Serving size needed ÷ Serving size listed**	=	**Quantity Needed**
Example: *230- 2 oz. servings of cooked ground beef (no more than 20% fat)*						
	×		×		=	
Example: 120- 1/4 cup servings of baked beans, vegetarian, canned						
	×		×		=	
Example: 70- ½ cup servings of cooked, rolled, regular oats						
	×		×		=	