



FOODSERVICE SOLUTIONS

TOGETHER LET'S SERVE UP

The RIGHT PORTION!

Serving your customers the right food portions both on and off premise is vital for achieving a decent profit margin!

Portion control doesn't necessarily mean giving less; as giving smaller than average portions may result in unhappy customers. Portion control simply means serving the right balance of food per dish consistently in order to satisfy customers but also achieve a healthy profit margin.

Key factors contribute to determining the amount of food to serve each portion. One of the key factors that contributes to determining the amount of food to serve each portion is the type of food offering, such as casual dining, pub restaurant, gastro pub or value dining. The quality of produce used will also dictate portion yields, for example, cheaper fry alternatives may shrink in size when cooked compared to McCain range fries.

To help we have created the following chart to give operators rough guidelines on how best to portion their fries...



Dish type	McCain's recommended fry portion size
Children's meal	180g
Adults' Main meal	250g
Lunchtime meal	200g
Additional side	250g
Topped fries	200g