# Conducting an In-House Yield Study

The Wisconsin Department of Public Instruction (DPI) School Nutrition Team (SNT) allows the use of an in-house yield study to credit food items that contribute to meal pattern requirements.

**An in-house yield study may be warranted if:**
1. Your food service operation is consistently getting a higher or lower yield from a product than the yield specified in the Food Buying Guide (FBG) (e.g., getting more or less than 14.75 – ½ cup servings of sliced pears per #10 can).
2. A specific food item or size is not currently listed in the FBG (e.g., 88 count oranges).

**The following procedures must be followed to document an in-house yield study:**
1. Determine yields from a total of six samples (e.g., six #10 cans or six oranges) from at least two people. They must independently portion out the six samples (i.e., two individuals can each portion out three of the six samples).
2. Carefully portion food to ensure portioning tool is **filled level to the top of the measure.** Food may need to be cut into smaller pieces to better fit into portioning tool.
3. Count and document the number or size of specified portions from each sample.
4. Total the number of servings (per #10 can) or measurements (oranges) from each of the six sample and divide by six to get the average number of servings/measurement. Round down, if necessary.

**Example of in-house yield study:**
You consistently get more than 29.5 – ¼ cups of diced pears per #10 can.

**Person 1**: takes three #10 cans of diced pears, and using a ¼ cup portioning utensil, portions out as many ¼ cups per can as able. The numbers are:
- Can 1: 32 – ¼ cups
- Can 2: 33 – ¼ cups
- Can 3: 34 – ¼ cups

**Person 2**: takes three #10 cans of diced pears, and using a ¼ cup portioning utensil, portions out as many ¼ cups per can as able. The numbers are:
- Can 4: 33 – ¼ cups
- Can 5: 35 – ¼ cups
- Can 6: 33 – ¼ cups

Total number of ¼ cups from six cans: 32 + 33 + 34 + 33 + 35 + 33 = **200 – ¼ cups**

Total: 200 (1/4 cups) ÷ 6 cans = 33.33 – ¼ cups per can (round down)

**New yield from in-house yield study: 33 – ¼ cups per #10 can of diced peaches.**

Original documentation showing method and procedures used to determine yield must be completed and maintained at food service operation. The DPI SNT will review documentation during the School Food Authority's (SFA) next Administrative Review (AR).

**Resource:**
- In-House Yield Study Documentation Template (located on menu planning webpage)