Calculation of the Quantity of High-Quality Ready-To-Cook Products in Catering Establishments in Order to Provide Fast and High-Quality Service

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Abstract: the implementation of fast and high-quality service is provided by calculating the volume of a high-level process of preparing ready-made meals prepared in production in catering establishments, and this study achieved its goal.

Key words: liquid dishes, broth, jam, OST 28-10-81, TU 28-18-84, calculation formulas, amount of raw materials, high cooking, gross, net.

In recent years, the number of public catering establishments is increasing, the reason for this is the demographic growth of the population and the increase in the number of foreign tourists. Also, in the era of market economy, many catering enterprises are being privatized. These processes lead to some problems, in addition to improving the quality of food based on competition, using high-quality raw materials, reducing the price of food and improving service in order to meet the demand of customers.

A lot of time is spent on preparing liquid dishes, sauteing carrots, onions, tomatoes, and preparing broths. It allows for quick and high-quality preparation of liquid food, along with centralized preparation of products, labor saving, electricity saving and other conveniences.

Analyzing the composition and recipes of Uzbek national liquid dishes, it can be seen that liquid dishes are mainly prepared in two ways: frying onions, carrots, and meat products first and then cooking them in water without frying them.

The ingredients of fried liquid dishes can be divided into the following types depending on the heat treatment, that is, the frying process:

1. Jazzed onions.

2. Jazzed onion and jazzed tomato.

3. Grilled onions and fried meat.

4. On the basis of roasted onions, carrots and tomatoes.

5. On the basis of roasted onions, carrots and fried meat.

6. Liquid dishes prepared on the basis of roasted onions, carrots, tomatoes and fried meat.

In the preparation of half-baked semi-finished products, the process is mainly carried out on the basis of jazzing.

Glazing is an auxiliary method of processing under the influence of heat, in which products are fried in a small amount of oil for a short time without bringing the raw materials to a ready state in order to give certain organoleptic properties to the finished product.

The temperature in jazzing is lower than in roasting, it is 110-1200C. At this temperature, there is little difference based on the changes that occur in vegetables and tomato products: moisture

evaporates, essential oils and other fat-soluble substances are partially transferred to oil, melanoids in the fried skin appears.

OST 10-28-81 "General meal. Basic concepts. According to "Terms and concepts", heating is the heating of a particular product in oil or without oil at a temperature not higher than 1200C.

Catering establishments have a set of recipes based on the normative document, which only shows the "Gross" and "Net" weights of the raw materials used. However, there may be some difficulties in calculating the amount of products when cooking with high-quality ready-to-cook products.

Taking into account the above, we calculated the amount of high-quality ready-to-cook products used based on the "Gross" and "Net" weights of raw materials used for liquid dishes in the recipe set.

Based on the conducted experiments and literature, it was concluded that the weight of the onion is reduced by 25%, and the weight of the carrot is reduced by 31%. In kitchens, the weight of grated carrots and onions will decrease by 1% when they are removed from the container.

So, the total reduction is 26% for onions and 32% for carrots.

The weight of tomato paste is reduced by 13%. In cooking enterprises, the weight of the crushed tomato is reduced by 0.5% when it is emptied into another container.

According to the technological instruction TU 28-18-84, 29 kg of concentrated broth is taken to prepare 100 kg of finished broth.

Taking the amount of raw materials for jazzing on the basis of recipes, we determined the amount of raw materials needed for jazzing by the following formula:

For onions: $X_{\text{н}} = 0,74 \cdot y$

For carrots: $X_{\text{н}} = 0,68 \cdot y$

For onions and carrots: $X_{\text{Б}} = \dfrac{X_{\text{н}}}{0,99}$

For tomato: $X_{\text{н}} = 0,87 \cdot y$, $X_{\text{Б}} = \dfrac{X_{\text{н}}}{0,995}$.

In this: $X_{\text{н}}$ - weight of finished product, g;

$X_{\text{Б}}$ - "Gross" weight of the finished product, g;

y - "Net" weight of raw materials given in the recipe set, g;

0,74; 0,68; 0,87 - recalculation value for products (i.e. % reduction from 100);

0,99; 0,995 - percentage of reduction when emptying from the container.

The amount of the semi-finished product of the concentrated broth and the amount of water taken for mixing it are obtained based on the following formula:

$$X_{\text{БП}} = 0,29 \cdot y$$

$$X_{c} = y - X_{\text{П}}$$

or $X_{c} = 0,71 \cdot y$.

In this: $X_{\text{БП}}$ - weight of thickened bone broth, g;

X_c - the amount of water to add to the broth, g;

y - the amount of broth indicated in the set of recipes, g;

$0,71$ *ва* $0,29$ - recalculation value.

Tables 1 and 2 show the amount of some raw materials for the preparation of liquid meals.

Table 1. The amount of raw materials for the preparation of liquid meals (based on the set of recipes)

Groups	Dishes	Vegetable oil	The amount of raw materials for the preparation of high-quality ready-to-cook products, g								
			onion, g		carrot, g		tomatos or tomato		meat, g		broth, g	
			Br	Netto	Br	Netto	Br	Netto	Br	Netto	Br	Netto
I	№51.Moshqovoq	4	24	20							375	
II	№53.CHuchvarali sho'rva	10	18	15			12/2	10/2			400	
	№54.Ugra chuchvara	10	18	15			12/2	10/2			400	
III	№50.Go'shtli moshqovoq	5	24	20					55	40/25	400	
IV	№38.Kifta sho'rva	10	30	25	32	25	27/5	23/5			350	
	№39.Qiyma sho'rva	10	30	25	32	25	27/5	23/5			350	
	№40.O'zbekiston sho'rvasi	10	9	7	25	20	22	18			400	
V	№47.Moshxo'rda	12	24	20	19	15			55	40/25	450	
	№48.Mosh ugra	7,5	48	40	19	15			55	40/25	400	
	№55.Suyuq osh	8,5	24	20	10	8			55	40/25	400	
	№60. Suk oshi	10	24	20	13	10			55	40/25	400	
VI	№41. Qovurma sho'rva	10	24	20	69	55	35/6,5	110	30/6,5	80/50	375	
	№42.Karam sho'rva	10	24	20	25	20	41/7,5	55	35/7,5	40/25	400	
	№49.Moshova	15	18	15	38	30	24/2,5	77	20/4,5	57/35	400	
	№52.Moxora	10	24	20	32	20	27	77	23	40/25	500	
	№58.Manchiza	10	48	40	26	25	24/4,5	55	20/4,5	40/25	400	
	№61.Loviya oshi	10	24	20	19	15	24/4,5	55	20/4,5	4/25	400	

Table 2. A high level of prepared products for the preparation of liquid meals

Grops	Dishes	High-quality ready-to-cook products								
		onion, g		carrot, g		tomato		meat, g		Thickened broth, g	
		Br	Netto	Br	Netto	Br	Netto	Br	Netto	Br	Netto
I	№51.Mosh-qovoq	14,949	14,800							266,25	108,750
II	№53.Chuchva-rali sho'rva	11,211	11,100			1,749	1,740				116,0
	№54.Ugra chuchvara	11,211	11,100			1,749	1,740				116,0
III	№50.Go'shtli	14,949	14,800						25,0		116,0

	moshqovoq										
IV	№38.Kifta sho'rva	18,686	17,172	18,500	17,000	4,372	4,350				101,500
	№39.Qiyma sho'rva	18,686	17,172	18,500	17,000	4,372	4,350				101,500
	№40.O'zbek-iston sho'rvasi	5,180	13,737	5,180	13,600	tomato					116,0
V	№47.Mosh-xo'rda	14,949	14,800	10,303	10,200				25,0		130,500
	№48.Mosh ugra	29,899	29,600	10,303	10,200				25,0		116,0
	№55.Suyuq osh	14,949	14,800	5,495	5,440				25,0		116,0
	№60. Suk oshi	14,949	14,800	6,869	6,800				25,0		116,0
VI	№41. Qovurma sho'rva	14,949	14,800	37,778	37,400	5,683	5,655		50,0		108,750
	№42.Karam sho'rva	14,949	14,800	13,737	13,600	6,558	6,525		25,0		116,0
	№49.Mosh-ova	11,211	11,100	20,606	20,400	3,935	3,915		35,0		116,0
	№52.Moxora	14,949	14,800	17,172	17,000	tomato			35,0		145,0
	№58.Man-chiza	28,899	29,600	13,737	13,600	3,935	3,915		25,0		116,0
	№61.Loviya oshi	14,949	14,800	10,303	10,200	3,935	3,915		25,0		116,0

Appendix to Table 2: The quantity of finished and finished products in "Net" weight is indicated. "Gross" weight is taken into account by the weight loss of cooked and ready-made products left in the containers when they are emptied from the containers in the kitchens.

It should be noted that the amount of ready-to-cook high-end products for the preparation of liquid meals is calculated for 1 serving in the table above. Because, when it is necessary to take a large amount, it was taken into account that it would be easier to calculate.

Based on the above, we have compiled a table of quantities of high-end ready-to-cook products for the preparation of liquid dishes. As noted above in the table, the amount of raw materials was obtained based on the "Net" weight of the recipe set.

The weight of the "Gross" shown in the table is the finished weight of the finished product after cooling, and "Net" is the weight of the finished product after cooling, taking into account the decrease in the weight of the finished product when it is emptied from the container in cooking plants, i.e. "Grutto" - "Net" - the direction in the container stay percentage.

Preparation of the above-mentioned liquid dishes from high-quality ready-to-cook products allows to improve their quality, save labor and heat energy, and provide quick and high-quality service to residents and tourists.

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