

A two-soup lunch, counted

Worked plan: 12 guests choose one 300 ml bowl each; 7 choose A and 5 choose B. Two extra portions of each soup are a chosen reserve, not predicted appetite.

Chosen input / result	Soup A	Soup B
Guest first choices	7	5
Separate extra portions	2	2
Planned 300 ml portions	9	7
Prepared soup required	2,700 ml	2,100 ml
Usable soup already owned	600 ml	0 ml
Shortfall before buying	2,100 ml	2,100 ml
Example actual pack yield	1,000 ml	1,000 ml
Whole packs to buy	3	3
Purchased soup volume	3,000 ml	3,000 ml
Volume beyond the plan	900 ml	900 ml

Total planned soup is 4,800 ml. Owned plus purchased volume is 6,600 ml, leaving 1,800 ml outside the plan. Pack surplus is not a second reserve: keep safely stored unused soup separate. Change the volume and measured pack yield when your products differ.

Service split within the 4,800 ml plan	Soup A	Soup B
First display: chosen portions	5 x 300 = 1,500 ml	3 x 300 = 900 ml
Covered, verified hot reserve	4 x 300 = 1,200 ml	4 x 300 = 1,200 ml

Replace the assumptions with measured inputs

A / B actual soup names and agreed first choices:

Actual bowl fill / ladle volume / pours per portion:

Usable owned stock / real recipe or pack yields:

Measure a ladle with water, then check the actual soup in the real bowl. In this example a measured 150 ml ladle takes two full pours for one 300 ml bowl. Do not infer the pour from the utensil appearance. Have 12 bowls plus two chosen spares, and a separate serving utensil for each soup.

The hot-service handoff

Name one soup host. Confirm equipment instructions, actual working volume, heating route, serving tools and temperature checks before accepting this plan.

Soup host / service start / agreed finish:

A and B working vessel capacities / refill owner:

1. Heat / verify	2. Hold / check	3. Replace / record
Follow the actual product or recipe. Reheat cooled leftovers to 165 F; bring soups to a boil. A holding warmer is not a reheating shortcut.	Keep soup at 140 F / 60 C or above, confirmed with a thermometer. Keep cold backups at 40 F / about 4 C or below.	Replace a nearly empty serving container with a clean freshly filled one. Do not top up old soup. Record batch and actual check time.

Time / batch	Actual temperature	Action / owner

Discard perishables outside safe hot/cold holding for more than two hours, or one hour when air is above 90 F / about 32 C. Record total time, including preparation and transport; cooling again does not reset it. For leftovers, divide into shallow containers and refrigerate promptly.

Holding, fresh-container service and time limits: FDA, Serving Up Safe Buffets.

<https://www.fda.gov/food/buy-store-serve-safe-food/serving-safe-buffets>

Reheating route and 165 F check: USDA FSIS, What methods of reheating food are safe?

<https://ask.fsis.usda.gov/article/What-methods-of-reheating-food-are-safe>

Record actual ingredients and discuss suitable meals directly with guests. A decorative label is not proof of dietary suitability or cross-contact control. This worksheet has file/layout checks, but no soup, appliance or physical-service trial.