Information Standardized Recipes Must Include

1. **Name of Recipe:** The same as you use on menus. Recipe numbers are optional. They are useful for organizing recipe files. The source of the recipe is another optional item.

2. **Number of Servings:** Note the number of servings that the recipe makes. Recipes can be written for a quantity of “one” as for a sandwich, chef salad etc.

3. **Ingredients:** List in the order used and in measured weight, volume or specific can size.

4. **Directions for Preparation/Equipment:** List directions in order. Include equipment needed, pan size, amount of product per pan, kind of oven, how to cut portions, etc.

5. **Serving Size:** Amount served per student, by grade group if applicable. This should be in weight or volume using the same units as the yield. It may also be “each” or “one piece.”

6. **Yield:** Specify the total weight or volume that the recipe prepares.

7. **Serving Utensil:** Specify the utensil that is used on the serving line, for each grade group, if applicable.

8. **Meal Pattern Contribution:** Record the contribution the recipe ingredients make to the required food components (oz. of meat/meat alternate, number of servings of grains/breads, cups of fruit/vegetable). Record the calculations on the back of the recipe for reference.

9. **Serving Suggestions:** Optional information for variations, condiments, etc.

10. **Critical Control Points:** Time, temperature, how to cool and store are important food safety points (optional).

**EXAMPLE:**

**STANDARDIZED RECIPE FORM**

1. **Recipe Name:** Chili  
   **(Source: USDA: D-20)**  
   **Recipe Number:** **Entrée 6**

2. **For 50 Servings**
   **For 100 Servings**

3. **Ingredients**
   - Ground beef (85/15)
   - Onion, chopped
   - Garlic powder
   - Pepper
   - Chili Powder
   - Paprika
   - Onion Powder
   - Ground Cumin
   - Tomatoes, diced, and
     - Water
   - Tomato Paste
   - Pinto Beans, canned

   **Weight**
   - 7 lb
   - 1 lb
   - 3 lb 3 oz
   - 1 lb 12 oz
   - 2 lb 1 oz
   - 1 lb
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4. **Critical Control Points (opt)**
   - 1. Brown ground beef
   - 2. Add onions, seasonings
   - 4. Stir in beans. Cover and simmer about 10 min. or to 165°F.
   - 5. Pour into serving pans. Keep hot over 135°F.
   - 6. Quick-chill leftovers in a shallow pan in an ice bath.
   - 7. Serving Suggestions: add a sprinkle of cheese or Fritos

5. **Serving Size for Elementary is** ½ cup (unit: cup, fl oz, each)
   **Serving Size for Secondary is** ¾ cup (unit: cup, fl oz, each)

6. **Total Yield for 50 1/2 cup (#servings recipe makes) is** 1½ (number) gal (unit: lb, gal, or # pans and # servings/pan) or 32 ¾ cup servings

8. **Meal Pattern Contribution:**
   - **Elementary**
     - Meat/Meat Alternate: 2 oz
     - Grains/Breads: 3 oz
     - Fruit/vegetable: ½ cup
   - **Secondary**
     - Meat/Meat Alternate: 3 oz
     - Grains/Breads:
     - Fruit/vegetable: ½ cup