

STEPS IN STANDARDIZING A RECIPE

1. Review recipe carefully. Check that:
 - ✓ All ingredients are listed.
 - ✓ Amounts of ingredients are correct and clearly stated in weight or measure (volume).
 - ✓ Amounts are converted to the largest possible unit and fractions are avoided if possible.
 - ✓ Ingredients are listed in the order used.
 - ✓ Directions are detailed, complete and accurate, and in the order they are to be done.
 - ✓ Pan size, time and temperature of baking are clear.
2. Prepare the recipe in a small quantity.
3. Weigh or measure the amount of product to be placed into each pan, if appropriate, noting this on the recipe.
4. Determine the recipe yield.
 - ✓ Measure the total yield: this could be a count, number of specific-sized pans, volume in gallons, quarts, etc., or weight in pounds. Record this on the recipe.
 - ✓ Determine serving size: Use the same unit of measure as the total yield (count, pan cuts, volume, or weight). Example: if the total yield is a liquid measure (volume) such as 3 gallons, use cups or fractions of a cup for the serving size. Record the serving size on the recipe.
 - ✓ Determine serving utensil: Be sure the utensil used measures the amount stated for serving size. Example: If the serving size is $\frac{1}{2}$ cup, a #8 disher, a 4 fl oz spoodle or ladle may be appropriate. Record the serving utensil on the recipe.
 - ✓ Compute the number of servings the recipe makes. Calculate the total yield by the serving size in one of the following ways. Record this on the recipe.
 - When the serving size is a unit of measure (items, cups, ounces) divide the total yield by the serving size. Example: 1 gallon divided by $\frac{1}{2}$ cup = 32.
 - When the serving size is not a standard unit of measure, use the selected serving utensil to physically transfer product from one container to the other. Example: 1 gal of "frozen fruit fluff" may yield 48 rounded #16 dishers.
 - When the serving size is a number of cuts from a pan, multiply the number of pans times the number of servings per pan.
5. Evaluate the recipe for quality, yield, serving size, flavor, color, etc. Adjust if needed.
6. Calculate the meal pattern contribution. Record calculations on the back of the recipe.
7. Re-test the recipe to assure all information in the recipe is complete and correct.
8. For potentially hazardous foods include the cooking temperature and other HACCP food safety information (optional).
9. Calculate the cost of the recipe and per serving (optional).

EXAMPLE OF DETERMINING THE YIELD OF A RECIPE

1. Prepare the recipe for chicken and noodles. Weigh/measure the following ingredients:

Chicken Stock	8 gal	Flour	1 lb
Noodles	12 lb 8 oz	Milk	1 gal + 3 $\frac{1}{2}$ qt
Onion, dry	8.75 oz	Pepper	2 Tbsp + 1 $\frac{1}{2}$ tsp
Margarine	1 lb	Chicken, cooked, diced	42 lb
2. Measure total yield. The total volume is 15 gal + 2 $\frac{1}{2}$ qt.
3. Determine serving size. The serving size is 1 cup. Using an 8 fl oz ladle, 1 gal = 16 servings.
 - ✓ Convert 15 gal + 2 $\frac{1}{2}$ qt to cups.
 - 15 gal (x) 16 cups/gal = 240 cups
 - 2 $\frac{1}{2}$ qt (x) 4 cups/qt = 10 cups
 - 240 cups + 10 cups = 250 cups
 - ✓ Determine the number of servings in the recipe by dividing total yield by the serving size.
 - 250 cups \div 1 cup per serving = 250 servings
4. Retest the recipe. Be sure the recipe yields the same amount (15 gal + 2 $\frac{1}{2}$ qt).