### 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 ½ 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 ½ 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 ½ qt
   - Onion, dry 8.75 oz
   - Pepper 2 Tbsp + 1 ½ tsp
   - Margarine 1 lb
   - Chicken, cooked, diced 42 lb

2. **Measure total yield.** The total volume is 15 gal + 2 ½ 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 ½ qt to cups.
   - 15 gal (x) 16 cups/gal = 240 cups
   - 2 ½ 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 + 1 cup per serving = 250 servings

4. **Retest the recipe.** Be sure the recipe yields the same amount (15 gal + 2 ½ qt).