

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 <u>50</u> Servings		2 For <u>100</u> Servings		4 Directions	
3 Ingredients	Weight	Measure	Weight	Measure	Critical Control Points (opt)
Ground beef (85/15)	7 lb		14 lb		1. Brown ground beef 2. Add onions, seasonings 3. Stir in tomatoes, water, tomato paste, mix. Bring to boil. Reduce heat. Cover. Simmer slowly, stirring occasionally until thickened, about 40 min. 4. Stir in beans. Cover and simmer about 10 min. or to 165°F. 10 5. Pour into serving pans. Keep hot over 135°F. 10 6. Quick-chill leftovers in a shallow pan in an ice bath. 7. Serving Suggestions: add a sprinkle of cheese or Fritos 9
Onion, chopped	1 lb		2 lb		
Garlic powder		1 Tbsp		2 Tbsp	
Pepper		2 tsp		1 Tbsp, 1 tsp	
Chili Powder		3 Tbsp		¼ c, 2 Tbsp	
Paprika		1 Tbsp		2 Tbsp	
Onion Powder		1 Tbsp		2 Tbsp	
Ground. Cumin		2 Tbsp		¼ cup	
Tomatoes, diced, cnd	3 lb 3 oz	½ #10 can	6 lb 6 oz	1 #10 can	
Water		2 ¼ qt		1 gal, 2 cups	
Tomato Paste	1 lb 12 oz	¼ #10 can	3 lb 6 oz	½ #10 can	
Pinto Beans, canned	2 lb 1 oz	1 qt 1½ cup	4 lb 4 oz	2 qt, 3 cups	

- 5 Serving Size for Elementary is ½ cup (unit: cup, fl oz, each) 7 Serving Utensil: 4 oz ladle
 Serving Size for Secondary is ¾ cup (unit: cup, fl oz, each) Serving Utensil: 6 oz ladle

- 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:

Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
<u>Elementary</u>	<u>2 oz</u>	_____	<u>¾ cup</u>
<u>Secondary</u>	<u>3 oz</u>	_____	<u>½ cup</u>