

Standardized Recipe Form

Recipe Name _____ Category _____ Recipe # _____

HACCP Process: ____ 1 – No Cook ____ 2 – Cook & Same Day Serve ____ 3 – Cook, Cool, Reheat, Serve

Ingredients	For _____ Servings		Directions: Include <i>step by step instructions</i> , the <i>critical control points</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature to be achieved to control a hazard).
	Weight	Measure	

Notes: _____

Serving Size _____ Pan Size _____

Oven Temperature & Baking Time:

Yield _____ Number of Pans _____

	Temperature	Minutes
Conventional	_____	_____
Convection	_____	_____

Meal Component Fulfillment (Based on Serving Size)

Nutrition Analysis (optional):

Serving Size: _____

***NSLP Only**

Serving Size: _____

_____ Meat/Meat Alt. (oz/eq)	_____ Fruit (c)	_____ Bread/Grain (oz/eq)	_____ Calories
_____ Vegetable (c)	_____ Dark Green Veg* (c)	_____ Starchy Veg* (c)	_____ Trans Fat
_____ Beans/Peas* (c)	_____ Other Veg* (c)	_____ Red/Orange Veg* (c)	_____ Saturated Fat (g)
			_____ Sodium (mg)

Form Instructions

A standardized recipe is a recipe that has been tried, tested, evaluated and adapted for use by a food service. It produces a consistent quality and yields every time when the exact procedures, equipment and ingredients are followed.

Steps:

- Prepare a recipe to be standardized and test it until a high-quality product is produced.
- Write the recipe to include the name, category (entrée, side, breakfast, lunch, age/grade group), and recipe identification number.
- List the exact ingredients and quantities on the standardized recipe form. Weight is a more accurate measurement than volume and should be used when a scale is available.
- List step-by-step instructions for preparation and cooking, including equipment, oven temperature and cooking time. Include Critical Control Points (CCPs) including critical limits (time and temperature) as appropriate for the Hazard Analysis and Critical Control Points (HACCP) process chosen. Also include final product temperature (if not a CCP) as a part of the recipe.
- Include the yield and serving size on the recipe. Record the serving utensil to be used. You may find the yield and servings by measuring and counting the actual servings made from the recipe.
- Provide information on how the product meets the meal pattern requirements. Use Recipe Analysis Worksheet to determine how recipe ingredients contribute to the meal pattern. A complete nutrient analysis is not required, but there is a location available to track calories, saturated fat, sodium, and trans fat if the information is available.
- Adjust the recipe to correct the yield and number of servings needed for each preparation/service area.
- Conduct a taste testing with staff and students to judge the appearance, texture, flavor and overall acceptability of the product. Instruct staff on the importance of following the recipe accurately and consistently.
- Re-adjust the recipe as needed so that it yields a consistent product that students enjoy. Keep a copy of the standardized recipe on file and make corrections and changes if any ingredient, equipment or process changes.