Standardized Recipe Form

Recipe Name_____ Category_____ Recipe #_____

(i.e., entrée, breads)

HACCP Process: _____ 1 – No Cook _____ 2 – Cook & Same Day Serve _____ 3 – Cook, Cool, Reheat, Serve _____ 4 – SOP Controlled

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

Serving Size_____ Pan Size_____

Yield_____ Number of Pans _____

Oven Temperature & Baking Time:

	Temperature	Minutes
Conventional	_____	_____
Convection	_____	_____

Meal Pattern (Based on Serving Size): _____

_____ Meat/Meat Alternative
_____ Fruit/Vegetable
_____ Grains/Breads

If available, **Nutrition Analysis:**   **Serving Size**:_____

_____Calories   _____Saturated Fat (g)   _____Vitamin C (mg)
_____Protein (g)   _____Sodium (mg)   _____Vitamin A (IU)
_____Total Fat (g)   _____Fiber (g)   _____Calcium (mg)
_____Iron (mg)

STANDARDIZED RECIPES

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, exact ingredients and quantities on a standardized recipe form or any other format that is used in your food service. 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 portion 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 requirement for your menu planning options. The nutrient analysis is only necessary for nutrient-based menu planning or if it is available.

- Adjust the recipe to correct the yield (number of servings) needed for each preparation/service area.

- Conduct a taste testing with staff 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 recipe as needed so that it yields a consistent product that students like. File in your recipe file and use as needed.