

Standardized Recipes

Advantages of Standardized Recipes:

- **Product Quality** - Provide consistent high-quality food items that have been thoroughly tested and evaluated.
- **Projected Portions and Yield** - Accurately predict the number of portions from each recipe and clearly define serving size or scoop. Eliminates excessive amounts of leftovers or substitutions because too little was prepared.
- **Cost Control** - Better management of purchasing and storage due to exact amount of ingredients specified.
- **Creativity** - Encouraged continuously improve to recipes. Recorded all changes to ensure repeated the next time the recipe is used.

A Standardized Recipe includes the:

- **Recipe Name / Recipe Card Number / Section / Meal Pattern Contribution** – Include the name of the recipe, the recipe card number, the section that the recipe should be classified under (Grains, Entrée, etc.) and the contribution that one serving makes toward the child nutrition meal pattern. Example: Pizzeria Pizza Crust, B-48, Grains, 2.5 oz. eq. servings grain per portion.
- **Ingredients** - listed in order of preparation and specifies the type of the food used, such as fresh apples; canned corn; macaroni (uncooked); ground beef (raw).
- **Weight and Measures** - of each ingredient used in both weight and volume measure.
Note: weighing ingredients is faster, easier and more accurate.
- **Directions** - directions on how to prepare the recipe. Include directions for mixing, number and size of pans, cooking temperature and time, and the directions for serving.
- **Yield** – The yield of a recipe can be recorded as the total weight, volume, number of pans, or number of servings produced. Example: 50 servings: 23 lb. 4 oz. OR 100 servings: 46 lb. 8 oz. OR 50 servings: 1 quart 2 ¼ cups.
- **Serving Size** – list the number of servings that the recipe yields and the portion size to be served to each specific grade group. Consider including the suggested portioning tools to use: ½ cup servings (No. 8 scoop).
- **Critical Control Points (*CCP)** – Critical Control Points (CCP's) are prep steps where control measures can be put into place to reduce food safety hazards. Each CCP includes time and temperature controls. The following critical control time/temperature points must be met to ensure a safe product:
 - *Hot Holding Temperatures:* Cooked products must be held at 140° F or above with the exception of roasts which must be held at 130° F. or above.
 - *Cooking Temperatures* vary as follows:
 - Eggs served immediately except as otherwise required. Fish, meat and commercially raised game animals must be cooked to:
 - 145° F. or above for 15 seconds.
 - Chopped or ground meat, pork and eggs cooked for hot holding must be cooked to:
 - 155° F. or above for 15 seconds, **or**
 - 150° F. or above for one minute, **or**
 - 145° F. or above for three minutes.
 - Poultry and stuffed food products, meat and poultry must be cooked to:
 - 165 degrees F. or above.
 - *Cold Holding Temperatures:* Cold foods must be maintained at 41 degrees F. or below. The critical limit is holding at 41° Fahrenheit or below.

