

Standardized Recipe Form

Recipe Name: _____

Ingredients	Weight	Measure	Preparation Directions

Yield: _____

Serving Size: _____

Standardized Recipes

Illinois State Board of Education monitors will need to know which recipes were used and have copies of those recipes. Standardized recipes are needed for any menu item indicated on a production record that contains more than one ingredient, such as beef stir-fry, seasoned vegetables, and sandwiches. A standardized recipe is one that has been tried, adapted, and retried several times for use by a given food service operation and has been found to produce the same good results and yield every time when the exact procedures are used with the same type of equipment and the same quantity and quality of ingredients.

Standardized recipes help:

- Ensure product quality
- Make menu planning more consistent
- Make cost control easy
- Produce the same consistent product time after time

If you are standardizing your own recipe, or modifying an already standardized recipe such as one from USDA, you need to keep careful records. The following information must be included on the form:

- *Yield:* Include serving size and number of servings.
- *All ingredients:* Provide as much information as possible for each ingredient. Include form (such as fresh, frozen, or canned); packing medium (such as canned in juice or light syrup, frozen with added sugar, or plain); fat content (such as 20 percent fat ground beef or ground pork, no more than 30 percent fat); or brand (Tyson® Cooked Diced Chicken Meat, Pierre® Pork Sausage Patty).
- *Correct measures, weights, and/or pack size.*
- *Preparation procedures.*

USDA standardized recipes for school meals are available on the National School Food Service Management Institute's website at

<http://www.nfsmi.org/Templates/TemplateDefault.aspx?qs=cEIEPTYzJmlzTWdyPXRydWU=>

