STANDARDIZED RECIPES

New York State Department of Education
Child Nutrition Program Administration
Professional Standards for State and Local Nutrition Program Personnel Final Rule

• This PowerPoint will contribute **1 Training Hour** towards the Professional Standard training requirements

• Required to track the number of training hours earned each year and maintain documentation of the trainings attended
Standardized Recipes

- Have been tested, modified and retested several times

- Are required for any food item with more than one ingredient
Standardized Recipes

Standardized Recipes must include:

- Ingredients
- Weights and Measures
- Servings
- Yield
- Directions
Standardized Recipes

- Provide supporting documentation to show meal pattern requirements are met

- For consistent quality and quantity

  - Use exact directions and procedures
  - Use same type of equipment and quality of ingredients
  - Train staff on the importance of following the recipe
Required Elements of Standardized Recipes

- Recipe Name/Number
- Ingredients
- Weights and Measures
- Servings
- Yield
- Directions
## Chef Salad

### Ingredients

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>50 Servings</th>
<th>1 Servings</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Romaine Lettuce</td>
<td>50 cups</td>
<td>1 cup</td>
<td>1. Wash and cut all vegetables.</td>
</tr>
<tr>
<td>Iceberg Lettuce</td>
<td>25 cups</td>
<td>1/2 cup</td>
<td>2. Slice Deli meat into ¼ inch slices.</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>12.5 cups</td>
<td>1/4 cup</td>
<td>Individual Salad:</td>
</tr>
<tr>
<td>Cucumbers</td>
<td>12.5 cups</td>
<td>1/4 cup</td>
<td>1. Portion lettuce, tomato, carrots, and cucumbers in amounts listed, in serving container.</td>
</tr>
<tr>
<td>Carrots</td>
<td>12.5 cups</td>
<td>1/4 cup</td>
<td>2. Slice turkey, ham, and cheese into long thin slices and place on top of lettuce.</td>
</tr>
<tr>
<td>Deli Turkey</td>
<td>50 oz.</td>
<td>1 oz.</td>
<td>3. Serve each salad with 2 whole grain rolls Monday-Thursday or 4 packages of graham crackers on Fridays ONLY!</td>
</tr>
<tr>
<td>Deli Ham</td>
<td>50 oz.</td>
<td>1 oz.</td>
<td></td>
</tr>
<tr>
<td>American Cheese</td>
<td>100 oz.</td>
<td>100 slices</td>
<td></td>
</tr>
<tr>
<td>Graham Crackers or Roll</td>
<td>200 packages or 100 rolls</td>
<td>4 packages or 2 rolls</td>
<td></td>
</tr>
</tbody>
</table>

### Directions

1. Portion lettuce, tomato, carrots, and cucumbers in amounts listed, in serving container.
2. Slice turkey, ham, and cheese into long thin slices and place on top of lettuce.
3. Serve each salad with 2 whole grain rolls Monday-Thursday or 4 packages of graham crackers on Fridays ONLY!
**Recipe Name:** Chef Salad

**Food Based Standardized Recipe Form**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>50 Servings</th>
<th>100 Servings</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Weight</td>
<td>Measure</td>
<td>Weight Measure</td>
</tr>
<tr>
<td>Lettuce</td>
<td>5 Bags</td>
<td></td>
<td>10 Bags</td>
</tr>
<tr>
<td>Assorted Vegetables</td>
<td>10 cups</td>
<td></td>
<td>20 cups</td>
</tr>
<tr>
<td>Deli Turkey/Ham</td>
<td>2 slices</td>
<td></td>
<td>2 slices</td>
</tr>
<tr>
<td>American Cheese</td>
<td>2 oz.</td>
<td></td>
<td>2 oz.</td>
</tr>
<tr>
<td>Graham Crackers or Roll</td>
<td>200 packages or 100 rolls</td>
<td></td>
<td>4 packages or 2 rolls</td>
</tr>
</tbody>
</table>

1. Wash and cut all vegetables.
2. Slice Deli meat into ¼ inch slices.
3. Portion lettuce and vegetables in individual containers.
4. Top lettuce with turkey, ham, and cheese.
5. Serve each salad with a grain component.

**Provides:**

- **Yield:** 50 servings:
  - 1 container

- **100 servings:**
  - 1 container

**Serving Size:** (Weight or Volume)
USDA Standardized Recipes

http://www.fns.usda.gov/usda-standardized-recipe
Importance of Standardized Recipes

• Cost
  • Food cost control
  • Labor cost control

  • Written standardized procedures in the recipe make efficient use of labor time and allow for planned scheduling of foodservice personnel for the work day. Training costs are reduced because new employees are provided specific instructions for preparation in each recipe.

• Nutrients per serving

• Customer Satisfaction
Example A:

- Fiesta Beef Casserole calls for 35 lb of ground beef to make 200 servings. The cook uses four 10 lb packages (40 lb) of ground beef, as opposed to the 35 lb that the recipe calls for.

<table>
<thead>
<tr>
<th>Fiesta Beef Casserole Cost per Serving with 35 lb ground beef</th>
<th>Fiesta Beef Casserole Cost per Serving with 40 lb ground beef</th>
<th>Difference in Cost per Serving of Fiesta Beef Casserole + $0.05</th>
</tr>
</thead>
<tbody>
<tr>
<td>$0.46</td>
<td>$0.51</td>
<td>+ $0.05</td>
</tr>
</tbody>
</table>

$0.05 per serving x 200 servings x 160 school days = $1,600
Cost

Example B:
- Yield: 25
- Instructions: Cut a half steam table pan (12" x 10" x 2 1/2") 5 x 5
- Cook cuts pan 4 x 5 and yielded 20 servings instead of 25.

<table>
<thead>
<tr>
<th>Servings per pan</th>
<th>Cost per serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 servings</td>
<td>$0.58</td>
</tr>
<tr>
<td>25 servings</td>
<td>$0.46</td>
</tr>
<tr>
<td>Difference</td>
<td>+ $0.12</td>
</tr>
</tbody>
</table>

$0.12 per serving x 200 servings x 160 school days = $3,840
Nutrients per Serving

- Nutrients per serving for a recipe can be altered significantly when a recipe is not followed.

<table>
<thead>
<tr>
<th>Nutrient Facts</th>
<th>25 servings per Pan</th>
<th>20 servings per Pan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serving size</td>
<td>6.5 oz.</td>
<td>8.1 oz.</td>
</tr>
<tr>
<td>Calories</td>
<td>255</td>
<td>318</td>
</tr>
<tr>
<td>Total Fat</td>
<td>12.5 g</td>
<td>15.6 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>5.0 g</td>
<td>6.2 g</td>
</tr>
<tr>
<td>Sodium</td>
<td>404.0 mg</td>
<td>506.0 mg</td>
</tr>
</tbody>
</table>
Customer Satisfaction

- Well developed recipes are often the most popular recipe
- Increased employee confidence
Benefits of Standardized Recipes

- Customer Satisfaction
- Consistent Nutrient Content / Nutrients per Serving
- Food & Labor Cost Controls
- Consistent Food Quality
- Predictable Yield
- Inventory Control
- Efficient Purchasing Procedures
- Increased Employee Confidence
- Reduced Record Keeping
- Successful Completion of SED Administrative Reviews
Thank you!

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